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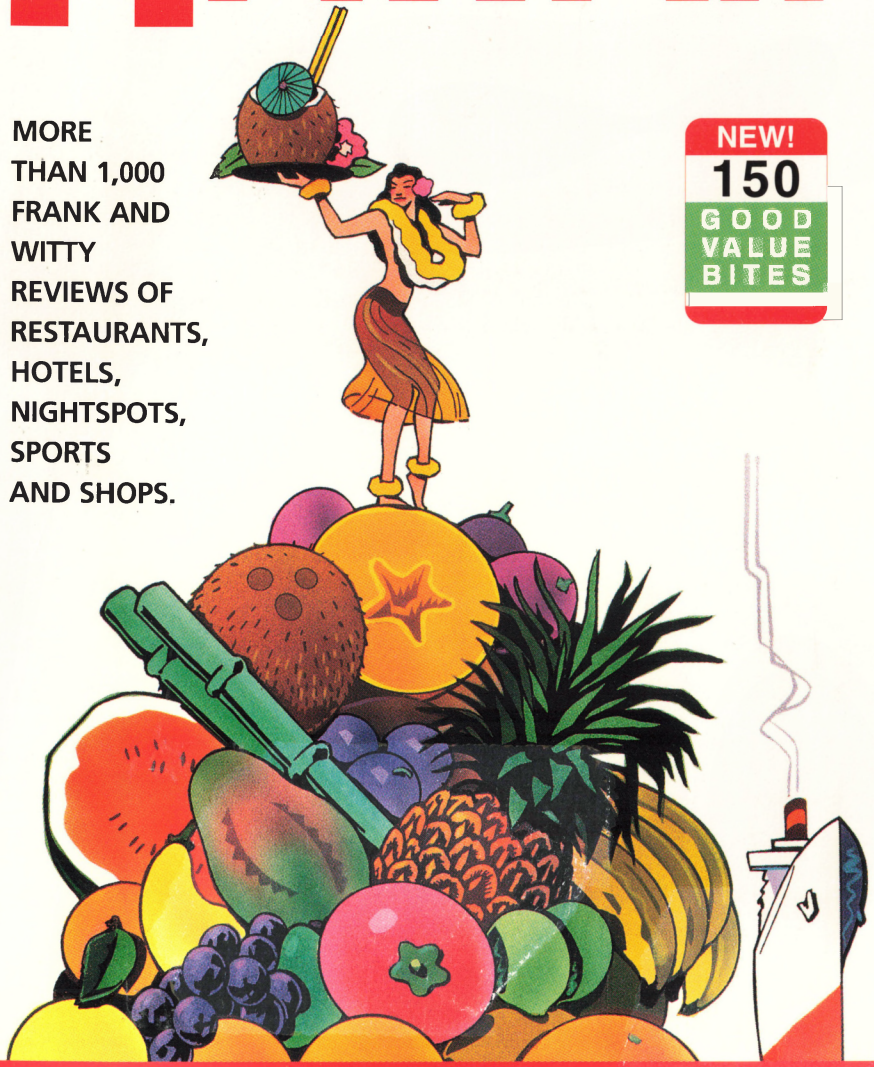

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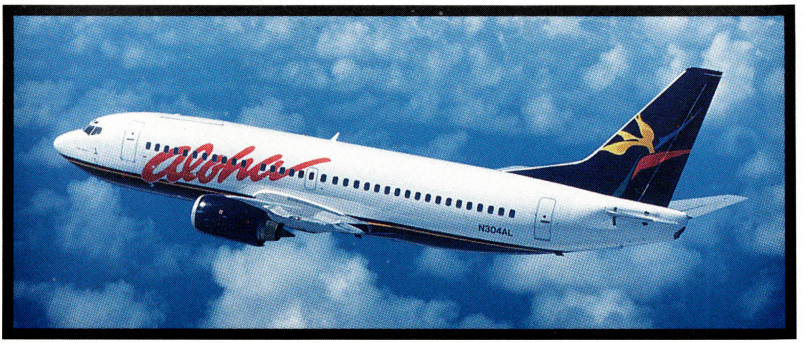

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THE BEST OF HAWAII

Second Edition

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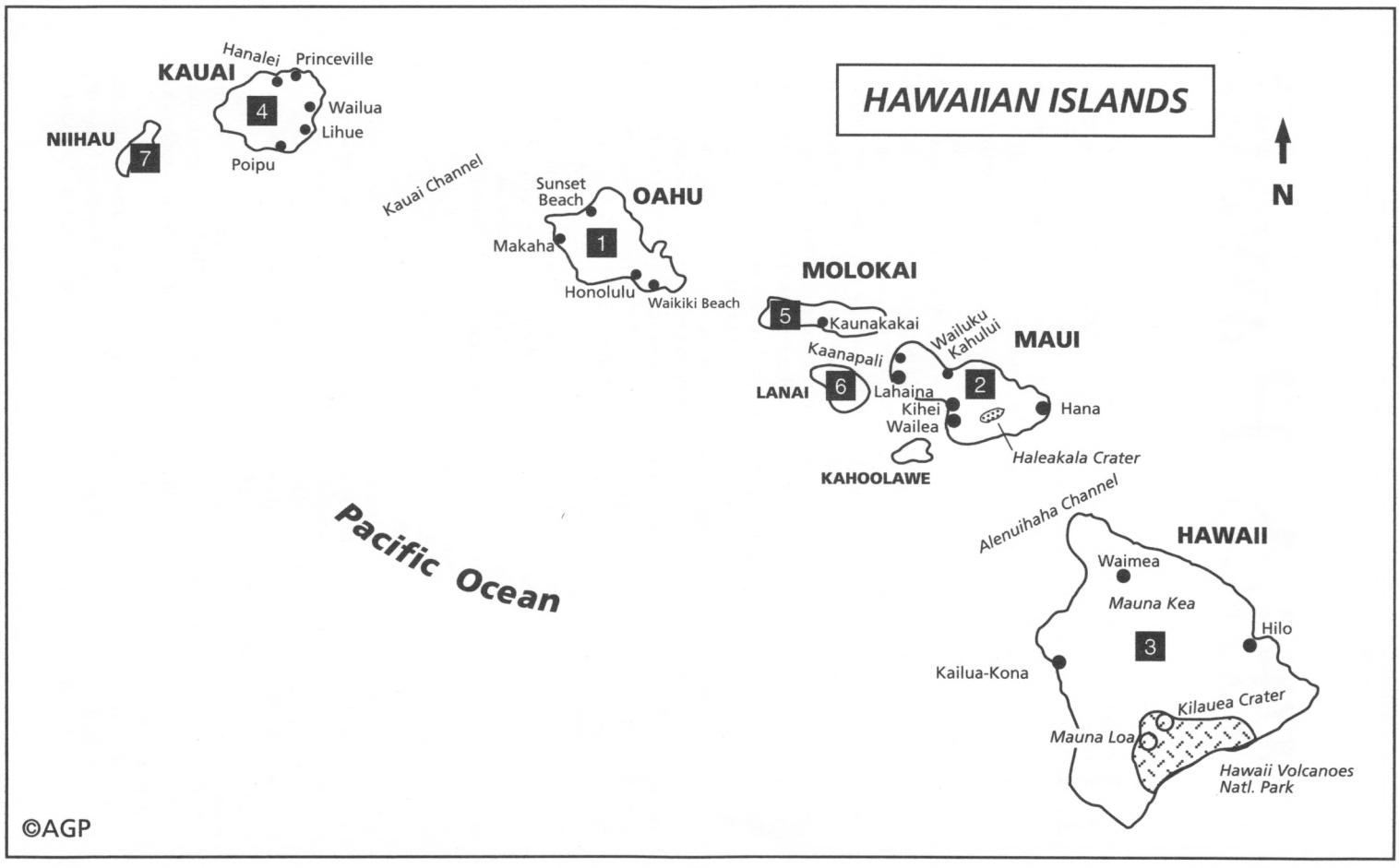
WARNING: Nothing in this book is intended to be used for navigation. Mariners are advised to consult official sailing directions and nautical charts.

DISCLAIMER

Readers are advised that prices and conditions change over the course of time. The restaurants, hotels, shops and other establishments reviewed in this book have been reviewed over a period of time, and the reviews reflect the personal experiences and opinions of the reviewers. The reviewers and publishers cannot be held responsible for the experiences of the reader related to the establishments reviewed. Readers are invited to write the publisher with ideas, comments and suggestions for future editions.


HAWAIIAN ISLANDS
N
KAUAI
Hanalei
Princeville
4
Wailua
Lihue
Poipu
NIIHAU
7
Kauai Channel
OAHU
Sunset Beach
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HAWAII
Waimea
Mauna Kea
Hilo
3
Kailua-Kona
Kilauea Crater
Mauna Loa
Hawaii Volcanoes Natl. Park
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Which Hawaii?

Hawaii, the once-remote tropical paradise, was changed forever when, in 1959, statehood and jet travel made it accessible. But it's still tropical, with the extra advantage of being caressed by constant trade winds. Despite the nearly constant sunshine, the average daily temperature stays in the neighborhood of 75 degrees.

Even if the weather was not so sunny and temperate, the Islands would still be paradisiacal. There are dramatic volcanic ridges carved by waterfalls. Deep green valleys arched by daily rainbows. Miles of blue ocean, and the vast waves that gave birth to the sport of surfing. White (and sometimes black) sand beaches. Reefs teeming with brightly colored tropical fish, and rain forests teeming with plant and animal species that live nowhere else. There's more—deserts of sun-bleached volcanic rock, vast mountains tipped with snow, active volcanoes pumping red hot lava into the sea.

None of this is as remote as it was in the days before visitors began arriving by the 747-ful. But Hawaii is still one of the most exotic places on the planet—and certainly the most exotic place where the language is American English and the currency is American dollars. Hawaii is a paradise that can be seen in amazing comfort—from above, in air-conditioned sightseeing helicopters and below, in air-conditioned tourist submarines.

In the same day, you can hike to a remote pool created by a tumbling waterfall, snorkel in a marine preserve and then return to a world-class resort or comfortable condominium and enjoy all the comforts of civilization—from cable television to chilled Chardonnay, both French and Californian ... and soon Hawaiian?

It's no wonder that Hawaii draws nearly seven million visitors a year. But not all those visitors find what they're looking for, often because they are looking in the wrong places. Although Hawaii is only slightly larger than Connecticut in land mass, if you count its territorial waters, it's as large as Alaska. The archipelago stretches 1,523 miles and includes 132 islands, reefs and shoals—most of them uninhabited and uninhabitable except by monk seals and sea birds.

Anyone planning a trip needs to know that most of the land is focused in eight main islands. Of those eight, two, Kahoolawe and Niihau, while no longer entirely off-limits, are hardly places for the casual visitor. Since World War II, Kahoolawe has been under the control of the U.S. Navy and used for live-fire military training. After decades of protest by Hawaiian activists, it has been returned to the state, which has earmarked it as a Hawaiian cultural preserve. Kahoolawe is difficult to visit—and it's unlikely most would want to go, since the island has no fresh water and there's a real possibility of encountering unexploded ordnance.

Tiny Niihau, only 70 square miles, has been privately owned by the Robinson family since the 1860s—and little has changed since then. It's primarily a sheep and cattle ranch, with one village and no electrical power. For years, Niihau was called the "Forbidden Isle"—no visitors permitted, except by invitation. Now, however, there are daily helicopter flights from Kauai—and the island seems to hold much less fascination than it did when it was forbidden.

Two more of the islands—Molokai and Lanai—welcome visitors. But both mainly attract people who want desperately to get away from it all. For 70 years, Lanai was the "Pineapple Isle," owned and operated by Dole as a plantation. Now pineapple is all but gone, and Dole has transformed Lanai into the "Millionaire's Isle" by building two luxury resorts for those who truly want to vacation away from *hoi polloi.*

Molokai is very different. It's the least expensive of the islands in many ways—or at least offers the fewest temptations to spend money.

Instead, it's the "Friendly Isle," the most rural, the most unspoiled, the most Hawaiian. It's an island for hikers, divers, hunters, outdoorsy types—and seekers of the "real," as opposed to the glitzy "tourist," Hawaii.

The remaining four islands—Oahu, Kauai, Maui and Hawaii—are the destinations that most people think of when they plan a trip to Hawaii. Each is very different and choosing the right one or two may be crucial to planning a satisfying visit.

On one mid-size island, Oahu, lives 80 percent of the state's population. And compressed into one square mile of Oahu are 32,000 hotel rooms and condominiums, 440 restaurants, 350 bars and 1,000 shops—plus, on any given day, about 60,000 visitors. Waikiki is that anomaly, an urban tropical resort. It has traffic jams, high-rises, crowds—but it also has a density of things to see and do. You have to be nearly dead to be bored on Oahu. And it's still Hawaii. The weather is good, the pace is reasonable and the beaches are wonderful.

Oahu is first stop for many visitors. The airport is there, the best hotel bargains are there, the most attractions are there. But if you're a refugee from city stresses, it's not the deserted tropical island you're probably dreaming of, unless you take a trip to the undeveloped North Shore.

Neither is Maui—although Maui is much closer to most people's notion of Hawaii. It's larger than Oahu with one-tenth as many people. Maui is the only island that has marketed itself successfully apart from the rest of the state—it has glamour, great natural beauty, and a carefully planned resort infrastructure that avoided the excesses of Waikiki, while providing plenty of golf, tennis and other recreational activities. But with success, Maui has become sophisticated, expensive and, in its most popular areas, crowded.

Still, if you don't like Oahu's urbanized landscape, and if your pocketbook is up to one of Maui's finer resorts, the Valley Isle is a great destination.

If Oahu and Maui are the two sophisticated sisters of the Hawaiian Islands, Kauai and Hawaii are the country cousins—less known, less often visited, but with a great deal of natural charm. Kauai is the oldest, wettest and lushest of the islands—and the most off the beaten path. If your idea of fun is sightseeing among spectacular scenery, hiking in a rain forest, or zipping across the waves in a Zodiac on your way to a remote valley, then Kauai will work for you. That's especially true if you're not much for shopping or fancy restaurants and you like to get to sleep early to prepare for another day's adventures.

Hawaii, the island from which the rest of the chain takes its name, is for those who love nature in some of its wildest manifestations—green rain forests and lava deserts, vast mountains and live volcanoes, beaches of black sand, waterfalls of great height. There are towns on Hawaii that have been swept clean by sudden tidal waves—and others that have been buried under slow flowing lava. Hawaii is safe—tidal waves are rare, the volcanoes not explosive. But it's somehow not for the timid.

A week's visit is about right for any of the islands—we certainly don't suggest seeing more than two. Since it's only about half an hour by jet from island to island, you may feel tempted to try to see all four major islands in a short time. Don't do it. Although flying times aren't long, you can waste most of a day standing in line at the ticket counter, at baggage claim, at the rental car counter, at check-in and check-out. In the process, you can miss what you came to Hawaii to find—a sense of paradise, a refuge from the storms and stress of daily living. In fact, we suggest seeing one island at a time—either Oahu or Maui for the first time visitor. Leave yourself something to come back for.

A note on the people you'll meet: Hawaii hosts enough Japanese nationals, both visitors and residents, that it's possible, especially on Oahu, to get along speaking only Japanese. But most of the people, however Asian they look, are Americans. (And, in fact, since Hawaii has been a state for 35 years, it's bad form to say, "Back in the United States." The preferred term is Mainland.)

Hawaii's multiethnic population was built from successive waves of immigrants: the earliest Polynesian settlers, followed by American missionaries, Chinese, Japanese, Portuguese, Korean and Filipino plantation workers, and finally, immigrants from Samoa and from the conflict-torn countries of Southeast Asia. No group is a majority, and while tensions are not entirely

absent, Hawaii is, in contrast to the rest of the planet, a model of racial harmony.

Perhaps the least happy group in contemporary Hawaii are the Hawaiians themselves. Although they once ruled these lands, Hawaiians now make up only about 12 percent of the population. They are among the poorest, least healthy and most marginal groups in the population.

Such is the strong tradition of aloha that you may not encounter the slightest trace of rudeness or bitterness from the Hawaiians you meet. But there are some who are bitter, and many more who feel that the Hawaiians' special status as the earliest inhabitants of the Islands should be recognized. If you run into an advocate of Hawaiian sovereignty, that's what the issue is. Most Hawaiians want the recognition given to Native Americans on the Mainland. A minority would like all Americans to leave forever. But the movement is nonviolent and in most cases nonconfrontational. The visitor can seize it as a chance to learn something of the history and sociology of America's most multicultural state.

Despite everything, the aloha spirit—that special kindness and consideration that allows people to coexist on a small island—is still alive. But it's a bit tattered from the press of seven million yearly visitors. If you want to experience the real aloha spirit, it's always a good idea to demonstrate some yourself. A smile goes a long way everywhere.

An Islander's Guide to Hawaiian and Pidgin

Although everyone in Hawaii speaks some form of English, it helps to know how to pronounce a few of the more common Hawaiian words, since they are generously sprinkled in the vocabulary. The Hawaiian alphabet consists of only twelve letters: five vowels: a, e, i, o, u, and seven consonants: h, k, l, m, n, p, w. Every syllable ends in a vowel and every vowel is pronounced. Pronunciation of vowels is similar to Spanish, and the accent often occurs on the next-to-last syllable.

Traditional Hawaiian orthography would require that the hundreds upon hundreds of place names in this book be written with the proper diacritics to indicate pronunciation: a reverse apostrophe for the glottal stop (such as Hawai'i), a

A PRIMER ON PIDGIN

Pidgin originated when people from many different ethnic groups (Chinese, Japanese, Filipino, Portuguese) arrived in Hawaii to work the sugarcane. The most common phrase is "da kine" (the "i" is a long vowel), which can mean almost anything. Other key pidgin phrases:

"Broke da mouf" - Delicious!
"Fo' real" - Really?; You can say that again!; I mean it
"Fo' what?" - Why?
"Hey brah" - Hello, brother
"Howzit?" - How is it?
"Stink eye" - Dirty look
"Talk story" - Talk, gossip
"Whatyouwanknow da kine for?" - What do you want to know about it?

Also, make sure you know the shaka sign: a common local greeting, it consists of sticking out you thumb and little finger and twisting your wrist back and forth, as you say "howzit."

macron over vowels that are long and stressed (such as *Pua-kō* or *Nēnē-hānāu-pō*) and hyphens or spaces separating individual words that make up many names (such as *Makuahine-me-ke-kaikamahine*, which translates literally as mother and the daughter. However, to go with the traditional pronunciations would have created visual and mental havoc for most non-Hawaiian-speaking readers, so we've left all place names simply written, without diacritics. Visitors are just lucky that most Hawaiians speak English, or they'd spend most of their vacation time in rabid frustration, trying to determine the real meaning of words such as *aa*, which could be *ʻaʻa* (a small root, vein, nerve or tendon), *ʻaʻa* (to challenge; or the fiber from a coconut husk), *ʻaʻā* (to burn; or rough lava), or *ʻāʻā* (to stutter; or a dwarf; or panic-stricken; or a male *ʻōʻō* bird). Feeling faint yet? There's no need to learn much more Hawaiian than the few common terms we've listed on the following page; just take the book and memorize them while you watch the *Napoʻo ʻana o ka lā*, or sunset.

ʻai - yes
ai *(eye)* - eat
ala *(ah-lah)* - road (as in Ala Moana)
alii *(ah-lee-ee)* - old royalty of Hawaii
aloha *(ah-low-hah)* - hello, goodbye, love
aole *(ah-o-lay)* - no
auwe *(ow-way)* - woe, alas
hale *(hah-lay)* - house
haole *(how-lay)* - Caucasian, foreigner
hapa *(hah-pah)* - part, half (as in hapa haole: "half white")
heiau *(hey-ee-ow)* - temple
honi *(ho-nee)* - kiss
hui *(hoo-ee)* - corporation, union
hukilau *(hoo-kee-lau)* - community fishing using a net
hula *(hoo-lah)* - the native dance
imu *(ee-moo)* - underground oven
kai *(kye)* - ocean
kamaaina *(kah-mah-eye-nah)* - oldtimer, native, local
kane *(kah-nay)* - man
kapu *(kah-poo)* - keep out, taboo
kaukau *(kow-kow)* - food (slang)
keiki *(kay-kee)* - child
kokua *(ko-koo-ah)* - help
lanai *(lah-nah-ee)* - porch
lei *(lay)* - necklace of flowers
lua *(loo-ah)* - bathroom
luau *(loo-ow)* - feast
mahalo *(mah-hah-low)* - thank you
malihini *(mah-lee-hee-nee)* - stranger, newcomer
mele *(may-lay)* - song
muumuu *(moo-oo-moo-oo)* - long, loose dress
nui *(noo-ee)* - big
ohana *(oh-hah-nah)* - family
ono *(oh-no)* - the best
pali *(pah-lee)* - cliff
paniolo *(pah-nee-oh-low)* - Hawaiian cowboy
pau *(pow)* - finished
pilikia *(pee-lee-kee-ah)* - trouble
poi *(poy)* - pounded taro root, a food staple
puka *(poo-kah)* - hole
pupu *(poo-poo)* - hors d'oeuvre
wahine *(wah-hee-nay)* - woman
wikiwiki *(wee-kee-wee-kee)* - quickly

IT'S THATTA WAY

Island geography is not suited to traditional ways of giving directions. Instead of north, south, east and west, you are likely to hear *mauka* (toward the mountain) and *makai* (toward the sea). In Honolulu, you may also hear Ewa (toward the city of Ewa) and Diamond Head (toward Diamond Head Crater).

Tips on Weather & What to Wear

Hawaii's semitropical weather changes very little from season to season, although it is slightly warmer from May to October, and cooler from November to April. The median temperature is about 75 degrees year-round, and can range from the high 60s at night to the high 80s on a summer day. Ninety degrees is considered hot in Honolulu. Remember, though, that the Islands, especially the Big Island, experience all but the most extreme weather, depending on elevation. Rain storms are likely to occur during winter, and snow is very common on Haleakala (Maui's highest mountain), Mauna Loa and Mauna Kea (on the Big Island). But if it rains, or you are chilly, you can just head to another part of the island! On any island, you can generally head south or west for warm, sunny weather, or up to the mountains for cooler temperatures.

Travel light, because the weather is almost always warm. Pack a light jacket if you expect to travel to higher elevations or will be going out on winter evenings. Shorts will get you through most daytime activites and are fine for many casual places at night. (Note, however, that in Hawaii it's usually considered the sign of a tourist to wear dark socks with shorts. Running socks and shoes are acceptable, as are no socks at all.)

If you're staying at an up-scale resort or visiting nicer restaurants, you'll find at night most people wear resort wear—summery frocks for women, sport shirts and light slacks for gentlemen. Oahu is slightly more formal than the other islands; you see women in stockings and heels, men in sport coats, although usually without ties. Hawaiian print shirts for men, long muumuus for women are still Island favorites. But wildly printed polyester aloha wear—especially in matching sets for a couple—is usually the sign of a tourist. The better shops carry natural fabrics—and a range of styles from conservative to cutting edge. You might want to leave room in your suitcase, as you can buy almost any kind of apparel in Hawaii, from designer dresses to $2 T-shirts. It's a simple matter to outfit yourself as you go.

About the Restaurants

A Coming of Culinary Age

It's not true that up until a few years ago, Hawaii had no food worthy of notice. In contrast to those places on the globe that have recently stumbled upon culinary multiculturism, Hawaii has been developing a true multicultural cuisine for 200 years. When Captain Cook arrived in 1778, the indigenous Polynesian cuisine of the Islands began changing almost immediately.

For two centuries, the cuisine of the Islands grew up layer by layer. The missionaries brought the cuisine of New England. Beef stew has become virtually a Hawaiian food by adoption. Sailing ships brought exotic foodstuffs from all

over the world. The salted salmon they picked up as provisions in the Pacific Northwest was transformed into that staple of the luau table—lomilomi salmon.

The Chinese brought their rice, their spices and their woks. The Japanese brought their delicate way with raw seafood. The Koreans added their spicy flavors to island meats—garlic, red pepper and sesame. The Portuguese brought their baked goods and their sweet tooth. The Southeast Asians brought their herbs and their curries, and the Filipinos their fish sauces and double-cooked stews.

All this food has existed in Hawaii for generations. But it was never served to visitors, unless they sought out the little lunch counters and vinyl booth restaurants where local people ate. This was partly out of a sense of cultural inferiority—because it was thought that visitors would prefer the *real food* of their own Euro-American tradition. And it was partly because a decade or so ago, American palates were not as adventurous as they are now. Why waste prized *opihi* (a tasty limpet) or wonderful sashimi (raw yellowfin tuna) on Mainlanders who preferred their fish breaded and served in squares?

These attitudes lead to some bad cooking, especially in those white tablecloth restaurants that catered to tourists. Surrounded by some of the best fresh seafood in the world, a hotel would import frozen sole and serve it amandine. Rather than support local farmers, a hotel would import iceberg lettuce and tasteless unripe tomatoes from the West Coast.

Then about a decade ago, things began to change. The influx of tourists brought more money into the Islands, tourism became more competitive, and there was a new generation of chefs in Hawaii, some from other places, some homegrown talent. Armed with considerable technique, these chefs also had a new respect for regionalism and for fresh ingredients.

A new kind of cooking emerged. At first no one knew what to call it—East-West, Pacific Rim. Then in 1991, a dozen of the Islands' best chefs, including such established luminaries as Sam Choy, Peter Merriman and Roy Yamaguchi, banded together as Hawaii Regional Cuisine, Inc. The HRC chefs used fresh island products, prepared in with techniques borrowed from both East and West, and created something uniquely Hawaiian.

There are already some Hawaiian regional cuisine classics: Fresh ahi (yellowfin tuna), seared with hot spices and served with a mustard-shoyu sauce. Big Island goat cheese, often crusted with macadamia nuts, served on fresh, locally grown field greens and baby lettuces. Local lamb, alive with hot Mongolian spices and hoisin sauce. Freshwater Hawaiian prawns with Southeast Asian lemongrass and Japanese schichimi pepper.

The advent of Hawaii regional cuisine has raised the standard in island gastronomy, unleashed a torrent of creativity among chefs—and made Hawaii's 200-year-old tradition of culinary multiculturism available to visitors.

Hawaii now offers its visitors good food—extraordinary food, when you consider the isolation of the archipelago and the small size of the resident population. In fact, through the bounty of the sea, and the agricultural richness of the Islands, Hawaii offers a culinary experience that is uniquely its own, based on Hawaii-grown products and prepared with an island openness to new experiences and respect for a wide variety of foods and foodways.

André Gayot

Our Rating System

What decides the rating of a restaurant? What is on the plate is by far the most important factor. The **quality of basic ingredients** is among the most telling signs of a restaurant's culinary status. It requires a great deal of commitment and money to stock the finest grades and cuts of meat and the finest quality of fish. Quality restaurants also attune themselves to seasonal produce, whether it be local berries or truffles from Italy.

Freshness is all-important, too, and a telling indication of quality. This means not only using fresh rather than frozen fish, for example, but also preparing everything from scratch at the last possible moment, from appetizers through desserts.

What else do we look for? **Details** are telling: if sauces are homogeneous, you know that the kitchen is taking shortcuts. The quality of the bread on the table is always a tip-off; similarly, the house wine can speak volumes about the culinary attitude and level of an establishment.

Finally, among the very finest restaurants, **creativity** and **influence** can be determining factors. These qualities, however, are relatively unimportant for simply good restaurants, where the quality and consistency of what appears on the plates are the central factors.

Our rating system works as follows: restaurants are ranked in the same manner that French students are graded, on a scale of 1 to 20. The rankings reflect *only our opinion of the food*; the decor, service, wine list and atmosphere are commented upon within each review. Restaurants that are ranked 13/20 and above are distinguished with toques (chef's hats) according to the table below. For a complete index of every restaurant in the book by rating, please see the "Toque Tally," pages 14 and 15.

Exceptional

(ratings of 19/20)

Excellent

(ratings of 17/20 and 18/20)

Very good

(ratings of 15/20 and 16/20)

Good

(ratings of 13/20 and 14/20)

Keep in mind that we are comparing Hawaii's restaurants to the very best in the world. Also, these ranks are relative. A 13/20 (one toque) may not be a superlative ranking for a highly reputed (and very expensive) restaurant, but it is quite complimentary for a small place without much culinary pretension. Credit cards are abbreviated as follows: **AE**: American Express and/or Optima, **D**: Discover Card, **DC**: Diners Club and/or Carte Blanche, **MC**: MasterCard, **V**: VISA.

Our Pricing System

In our reviews, we code restaurant prices using one to four dollar signs. Prices reflect the average cost of dinner for one person including appetizer, entrée, dessert, coffee, tax and tip. Not included is wine or any other beverage.

$ = under $20

$$ = under $35

$$$ = under $50

$$$$ = $50 and up

Advice & Comments

On dressing: Dress in Hawaii is casual. Very few restaurants require coat and tie for gentlemen or formal dresses for women. But dress in Hawaii is not casual as some visitors like to think. In Honolulu, residents dress up for nice restaurants—and on the neighbor Islands, the more up-scale resorts ask for "resort casual" dressing. That means casual clothes with a reasonable polish—and shoes.

On menus: Most restaurants change their menus regularly, sometimes as often as monthly, sometimes seasonally. In our reviews, we've indentified both the dishes we enjoyed and others we found lacking. We can't, however, guarantee you'll find the same exact dishes when you go, given the constant menu restructuring.

On chefs: When you make reservations in a place with a famous chef, check to be sure he or she will be there, not traveling across the country demonstrating his or her skills. Also, all chefs have good days and bad, so don't be too put off if your experience is less stellar than was ours; with luck it will be better.

On parking: Many Hawaii restaurants are in shopping centers offering free parking. Most hotel restaurants offer valet parking, usually free except for a tip. If a restaurant offers neither, be sure to call about parking arrangements. In many parts of Honolulu's crowded urban core, parking is at a premium.

On smoking (or not): Every restaurant in Honolulu must have a separate smoking and non-smoking section. You'll be asked which you prefer. An increasing number ban smoking altogether. Things are a bit more relaxed on the neighbor islands.

On outdoor dining: Unfortunately, there's not as much outdoor dining in Hawaii as one would like—restrictive health codes are to blame. Most outdoor dining areas are within the confines of a resort.

On tipping: It's rare to find a restaurant that will add service charges to the bill, except for large groups. Those that do mainly cater to Japanese clientele. Otherwise, keep in mind that 15 percent of your bill (including drinks) is customary.

A Word About Food

For those with more adventurous palates, look for restaurants that offer New American or Pacific Rim cuisines. Both cooking styles are evolutionary, and are interpreted uniquely by every chef who employs them, so we'll define them broadly: New American, a derivative of nouvelle cuisine, uses American ingredients in new, innovative dishes; classic French techniques are employed, but with a lighter, fresher touch. Pacific Rim cuisine is any creative melding of Japanese, Chinese, Thai, Korean, Filipino, Vietnamese, Mexican and so on, added to fresh local ingredients; it might be anything from the subtle addition of shiitake-mushroom sauce to a plate of fettuccine, to such fabulous creations as Peking duck salad with hot kim chee or sautéed foie gras in plum-wine sauce with fresh pineapple.

Laurels

A laurel wreath marks those establishments whose kitchens are under the supervision of one of the 12 original Hawaii Regional Cuisine Inc. chefs—many are proprietors as well. The wreath does not mean that these are the only restaurants where you can sample Hawaii regional cuisine. It is a cooking style that comes naturally to many island chefs, and there are dozens of excellent practitioners who were not part of the original group. Nor are we saying that these are necessarily the best restaurants in the Islands, although all 12 of the chefs still command respect from peers and patrons alike.

The laurel wreath simply is our way of acknowledging the great contribution each of these chefs has made in creating the contemporary regional cuisine of the Islands.

Toque Tally

(Restaurant Food Rating)

17/20

La Mer (Waikiki, Oahu)
Roy's Restaurant (Hawaii Kai, Oahu)

16/20

A Pacific Café (Kapaa, Kauai)
Hanatei Bistro (Hawaii Kai, Oahu)
Hulopoe Court and Ihilani Restaurant (Manele Bay, Lanai)
Kincha (Wailea, Maui)
The Lodge at Koele Dining Room (Lanai City, Lanai)
Orchids (Waikiki, Oahu)
Roy's Kahana Bar & Grill (Kahana, Maui)
Le Soleil (Mauna Lani, Hawaii)

15/20

Azul (Ko Olina, Oahu)
The Canoe House (Mauna Lani, Hawaii)
La Cascata (Princeville, Kauai)
The Coast Grille (Hapuna, Hawaii)
David Paul's Lahaina Grill (Lahaina, Maui)
Golden Dragon Restaurant (Waikiki, Oahu)
The Grill Restaurant and Lounge (Mauna Lani, Hawaii)
Kyo-Ya (Waikiki, Oahu)
Merriman's (Waimea, Hawaii)
Palm Café (Kailua-Kona, Hawaii)
Plantation House Restaurant (Kapalua, Maui)
Prince Court (Makena, Maui)
Seasons (Wailea, Maui)
Sound of the Falls (Kaanapali, Maui)

14/20

A Pacific Café Maui (Kihei, Maui)
Avalon Restaurant & Bar (Lahaina, Maui)
Bali-by-the-Sea (Waikiki, Oahu)
The Bay Club (Kapalua, Maui)
Bistro (Hapuna, Hawaii)
La Bourgogne (Kailua-Kona, Hawaii)
The Dining Room (Mauna Lani, Hawaii)
The Gallery Restaurant (Mauna Lani, Hawaii)
The Grill (Kapalua, Maui)
Hali'imaili General Store (Hali'imaili, Maui)
Kahala Moon Café (Honolulu, Oahu)
Maile Room (Kahala, Oahu)
Prince Court (Honolulu, Oahu)
Restaurant Suntory (Waikiki, Oahu)
Sea Watch (Wailea, Maui)
Takanawa (Waikiki, Oahu)
3660 On the Rise (Honolulu, Oahu)

13/20

Café Kiowai (Makena, Maui)
Café Pesto (Kawaihae & Hilo, Hawaii)
Casa di Amici (Kilauea, Kauai)
Cascada (Waikiki, Oahu)
Gérard's Restaurant (Lahaina, Maui)
Hakone (Makena, Maui)
Hakone (Hapuna, Hawaii)
Hula Grill (Kaanapali, Maui)
Keo's Thai Cuisine (Honolulu, Waikiki, Oahu)
Michel's at the Colony Surf (Waikiki, Oahu)
Pescatore (Hilo, Hawaii)
Roussel's (Hilo, Hawaii)
Sam Choy's Restaurant (Kailua-Kona, Hawaii)
Uraku Restaurant & Bar (Honolulu, Oahu)
Waterfront (Maalaea, Maui)

12/20

Aloha Café (Kainaliu, Hawaii)
Andrew Oliver's (Hilo, Hawaii)
Ann Sutherland's Mean Cuisine (Waimea, Hawaii)

Bamboo Restaurant (Hawi, Hawaii)
Brennecke's Beach Broiler (Poipu, Kauai)
Buddhist Vegetarian Restaurant (Honolulu, Oahu)
Café Kula (Wailea, Maui)
Café Sistina (Honolulu, Oahu)
Casanova Italian Restaurant and Deli (Makawao, Maui)
Chez Paul (Olowalu, Maui)
Chez Sal (Kailua, Oahu)
Ciao Mein (Waikiki, Oahu)
Donatoni's (Waikoloa, Hawaii)
Dynasty II Restaurant (Honolulu, Oahu)
Edward's at the Terrace (Keauhou, Hawaii)
Hanamaulu Restaurant, Teahouse & Ara's Sushi Bar (Hanamaulu, Kauai)
Harlequin (Honolulu, Oahu)
House Without a Key (Waikiki, Oahu)
Hy's Steak House (Waikiki, Oahu)
Kea Lani, The Restaurant (Wailea, Maui)
Kilauea Lodge and Restaurant (Volcano, Hawaii)
King and I (Kapaa, Kauai)
Lahaina Coolers (Lahaina, Maui)
Lehua's Bay City Bar & Grill (Hilo, Hawaii)
Nick's Fishmarket (Waikiki, Oahu)
Old Lahaina Café (Lahaina, Maui)
Pacific'O (Lahaina, Maui)
Parc Café (Waikiki, Oahu)
Raffles (Wailea, Maui)
Ruth's Chris Steak House (Honolulu, Oahu)
The Secret (Honolulu, Oahu)
Shilla Korean Restaurant (Waikiki, Oahu)
Sunset Grill (Honolulu, Oahu)
La Tasca (Lahaina, Maui)
Yen King (Honolulu, Oahu)

11/20

Andrew's Restaurant (Honolulu, Oahu)
Bangkok Cuisine (Paia, Maui)
California Pizza Kitchen (Honolulu, Aiea, Waikiki, Oahu)
Compadres Bar & Grill (Honolulu, Oahu)
Fisherman's Landing (Kailua-Kona, Hawaii)
Garden Brasserie (Waikiki, Oahu)
The Grill & Bar (Kapalua, Maui)
Hard Rock Café (Honolulu, Oahu)
Hee Hing Restaurant (Honolulu, Oahu)
John Dominis (Honolulu, Oahu)
Kincaid's (Honolulu, Oahu)
Koloa Broiler (Koloa, Kauai)
A Little Bit of Saigon (Honolulu, Oahu)
Longhi's (Lahaina, Maui)
Mama's Fish House (Paia, Maui)
Maple Garden (Honolulu, Oahu)
Mercy's Restaurant (Hilo, Hawaii)
Ming Yuen (Kahului, Maui)
Musashi (Waikiki, Oahu)
Ohia Lodge (Maunaloa, Molokai)
Ono Hawaiian Foods (Honolulu, Oahu)
Quinn's Almost by the Sea (Kailua-Kona, Hawaii)
The Seaside (Hilo, Hawaii)
Siam Thai (Wailuku, Maui)
Singha Thai Cuisine (Waikiki, Oahu)
Swan Court (Kaanapali, Maui)
Tahiti Nui (Hanalei, Kauai)
Trattoria Manzo (Honolulu, Oahu)
Woodlands Restaurant (Honolulu, Oahu)

10/20

Banyan Tree Terrace (Kaunanakai, Molokai)
The Contemporary Café (Honolulu, Oahu)
Edelweiss (Kamuela, Hawaii)
Gaylord's Restaurant (Lihue, Kauai)
Greek Island Taverna (Honolulu, Oahu)
Hanalei Dolphin (Hanalei, Kauai)
Hotel Lanai (Lanai City, Lanai)
House of Seafood(Poipu, Kauai)
Huggo's (Kailua-Kona, Hawaii)
Imperial Teppanyaki Dinner Buffet (Kahului, Maui)
Jojo's Café (Maunaloa, Molokai)
Kamuela Provision Company (Waikoloa, Hawaii)
Kanazawa-Tei (Kailua-Kona, Hawaii)
Kapaa Fish Chowder House (Kapaa, Kauai)
Kimo's Restaurant (Lahaina, Maui)
Kula Lodge (Kula, Maui)
Lahaina Fish Company (Lahaina, Maui)
Lahaina Treehouse (Lahaina, Maui)
Leilani's on the Beach (Kaanapali, Maui)
Matteo's (Waikiki, Oahu)
Restaurant Benkei (Honolulu, Oahu)
Royal Kona Resort (Kailua-Kona, Hawaii)
Tripton's American Café (Honolulu, Oahu)
Wunderbar (Paia, Maui)

Choosing a Hotel

For the purposes of this book, we have defined the categories based on the starting price of a single or double room as indicated by the hotels themselves.

Our ranking of the comfort level and appeal of each lodging is expressed in a system of symbols. The symbol that accompanies each review indicates its ranking according to the following system:

Very Luxurious

Luxurious

Very Comfortable

Comfortable

In the text of each review, we also describe and comment upon the decor, service, atmosphere, rooms, amenities, location and so on. Read the reviews carefully to select the hotel (within the appropriate price category) that best suits your needs and tastes. But as we explain later, there's no such thing as a fixed rate. The prices given by hotels are more an indication of their status than an unchanging room rate.

Credit cards are abbreviated as follows: **AE**: American Express and/or Optima, **D**: Discover Card, **DC**: Diners Club and/or Carte Blanche, **MC**: MasterCard, **V**: VISA. "All major cards" indicates that the hotel accepts all of the above cards. Information is also given as to whether or not breakfast is included in the room rate, and if the hotel has a "No Smoking" policy throughout.

Advice & Comments

Our reviews list room prices at high season. During off season, rates can be as much as 30 percent to 50 percent lower than their peak-season highs. If you're on a budget, schedule your trip directly before or after high season.

Be sure to call ahead to inquire about special packages (such as Friday-to-Sunday deals or, at resorts, packages that include meals, spa treatments or sports activities). Also, be sure to ask about any discounts being offered at certain times of the year.

In the hotel world, there is almost no such thing as an absolute rate. Room charges fluctuate by season, availability, quality of view, proximity to the shopping, entertainment and nightlife. One way to beat the high cost of lodging is to explore weekend packages, for which even some of the finest hotels slash prices to fill rooms booked by business travelers during the week. These package deals often include such amenities as theater tickets, champagne, dinner, brunch and sight-seeing tours. Don't be afraid to negotiate a lower rate at any time, and don't take "no" for an answer until you're sure you can't negotiate any further.

Many hotels and activities (but not restaurants) offer kamaaina rates—for Hawaii residents. Often, you need a Hawaii driver's license to get the preferential rate. If you feel you qualify, be sure to ask; you'll probably be given the benefit of the doubt.

OAHU

THE GATHERING PLACE

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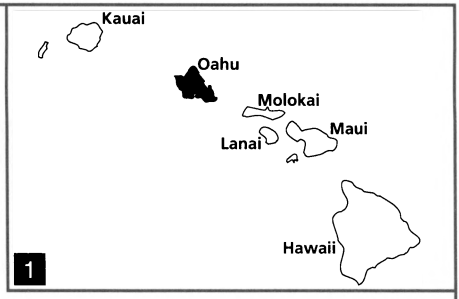
OAHU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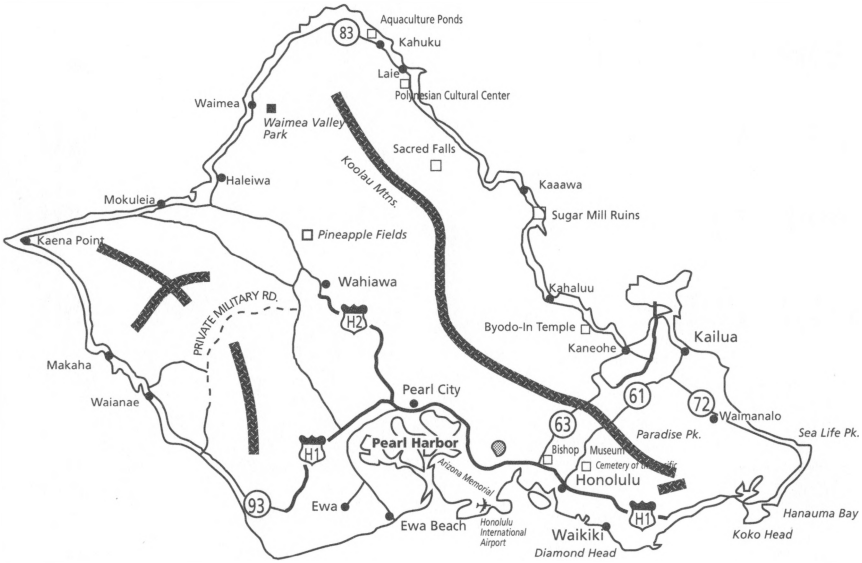
Aquaculture Ponds
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Kahuku
Laie
Polynesian Cultural Center
Waimea
Waimea Valley Park
Sacred Falls
Koolau Mtns
Haleiwa
Kaaawa
Mokuleia
Sugar Mill Ruins
Kaena Point
Pineapple Fields
Wahiawa
PRIVATE MILITARY RD.
H2
Kahaluu
Byodo-In Temple
Kaneohe
Kailua
Makaha
Waianae
Pearl City
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Waimanalo
Sea Life Pk.
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Paradise Pk.
Pearl Harbor
H1
Bishop Museum
Cemetery of the Pacific
Arizona Memorial
Honolulu
93
Ewa
Ewa Beach
Honolulu International Airport
Waikiki
Diamond Head
Hanauma Bay
Koko Head

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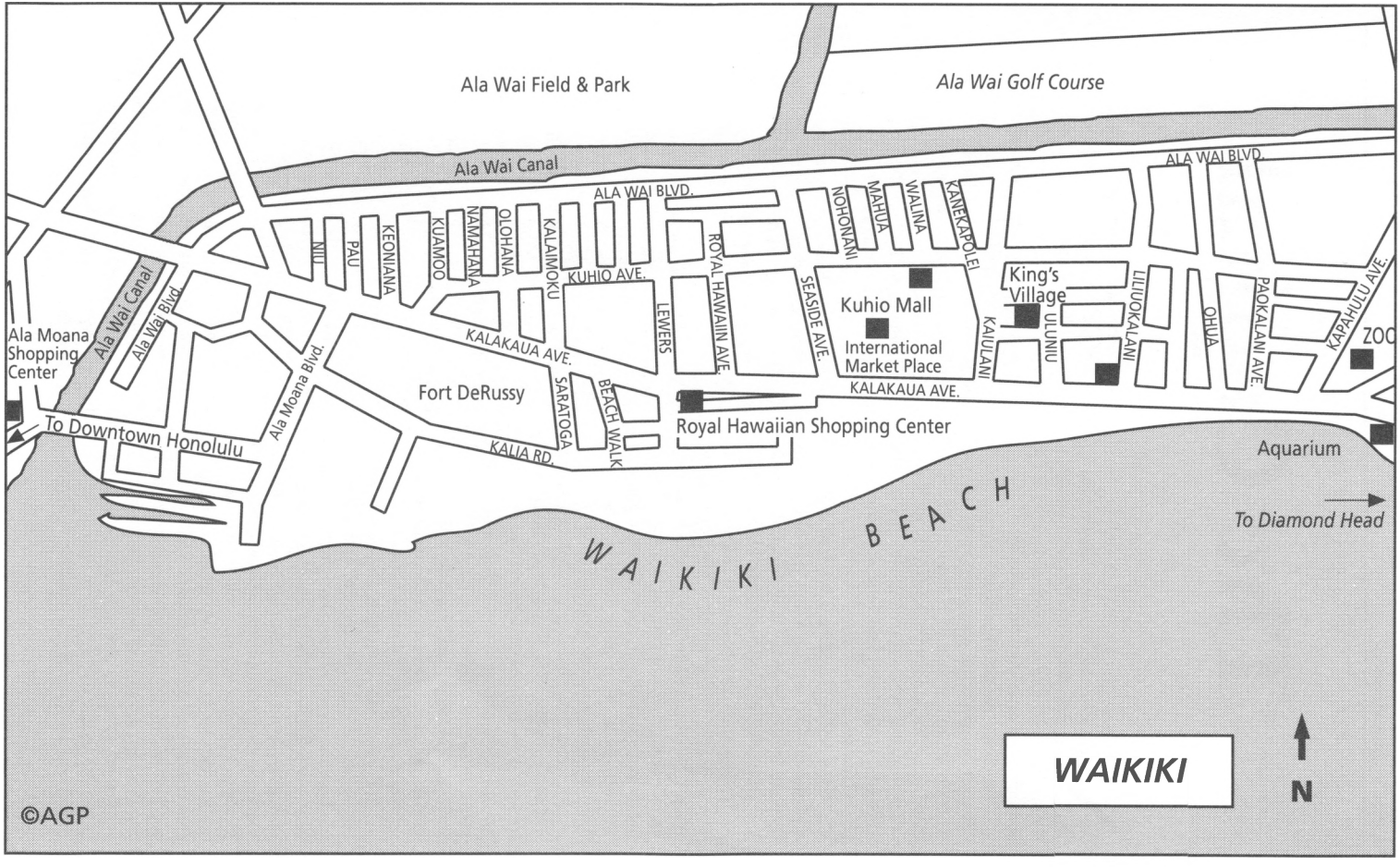
Ala Wai Field & Park
Ala Wai Golf Course
Ala Wai Canal
ALA WAI BLVD.
NIU
PAU
KEONIANA
KUAMOO
NAMAHANA
OLOHANA
KALAIMOKU
KUHIO AVE.
ROYAL HAWAIIN AVE.
LEWERS
SEASIDE AVE.
NOHONANI
MAHUA
WALINA
KANEKAPOLEI
Kuhio Mall
International Market Place
King's Village
KAIULANI
ULUNIU
LILIUOKALANI
OHUA
PAOKALANI AVE.
KAPAHULU AVE.
ZOO
Ala Moana Shopping Center
Ala Wai Canal
Ala Wai Blvd.
Ala Moana Blvd.
KALAKAUA AVE.
Fort DeRussy
SARATOGA
BEACH WALK
KALIA RD.
Royal Hawaiian Shopping Center
To Downtown Honolulu
Aquarium
To Diamond Head
WAIKIKI BEACH
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The Capital

Not everyone is prepared to jet into Honolulu and discover a full-scale city of more than 800,000 inhabitants, with freeways, high-rises, factory outlet malls and all the accoutrements of modern American life.

But there's no getting around Oahu's urban character. Even Waikiki is an urban resort—people who dream of coming to Hawaii and walking barefoot on the sands of a deserted beach sometimes freak out when confronted with Waikiki's sidewalks, traffic lights and vehicular congestion, and cellular telephone jungle.

Still, it may be a mistake to listen to those false sophisticates who say that Oahu, ruined by development, is best avoided. Waikiki still has a mile and a half of splendid white sand beach and sunsets so dazzling they have become a cinematic cliché. The concrete and glass that now dominates Waikiki was created to give people what they want—great meals, comfortable accommodations, luxury shops and bargain emporia, and nightlife of all descriptions, from family luaus to Las Vegas-type shows via Broadway productions.

It's worth remembering, too, that there's more to Oahu than city. The Island has 64 beach parks, most deserted on weekdays. It has two mountain ranges, with spectacular waterfalls and hidden pools, usually accessible by a short hike. It has three botanical gardens, an arboretum and a marine preserve where even the most inexpert snorkeler can feel like Jacques Cousteau.

And Honolulu as a city is not without interest—it has the university and the art academy. It has been the capital of the monarchy, the territory and now the state. Most of Hawaiian history has been played out here—and you can retrace the footsteps of royalty and annexationists, rebels and loyalists. Hawaiian history is still being made, during the debates at the newly refurbished Capitol Building, in the high-rises of the surprisingly compact downtown, along the reviving waterfront district, through the alleys of historic Chinatown.

For the active traveler who likes to dip a little below the surface of things, Oahu can be an education and an unending fascination. Imagining Pearl Harbor and the magnificent reefs along the South Shore, before development, one can only see natural beauty and understand why, since the beginning, everyone has been gathering here.

A note on topography: Every island has a wet and dry side. Honolulu is on the dry side of the island, which would look like scrublands if it weren't for the landscaping tended by humans. Waikiki is probably the driest spot in Hawaii—if it rains steadily there during your vacation, you've had the most wretched of luck.

It does rain far more often on the windward side, in the beach and bayfront communities of Kailua and Kaneohe. If your plan is to avoid Waikiki by staying in one of the small bed and breakfasts on the windward side, it's a good idea to avoid the rainy season (November through March).

It's also stormy during the winter on Oahu's North Shore—which can bring surf as high as 20 to 25 feet. If the surf is running high, it's awesome to watch, but stay out of the water. You may see surfers on the monster waves—they're either highly skilled or crazy, probably both. In the summertime, however, the North Shore beaches are often smooth as glass, great for swimming and snorkeling. The surf has moved to the South Shore.

On Oahu's Central Plain, the sugar crop is rapidly giving way to housing. The Central Plain now has its own resort area, called Ko' Olina. Eventual plans called for half a dozen hotels and an infrastructure to rival Waikiki. There's only one hotel, a spa resort with golf course, now, though, and we imagine most travelers would feel isolated there. (If that's your intention, be our guest.)

Waikiki offers luxurious resorts, with all the amenities, and numerous bargain condos, saving your money for other delights. Hit the beach, the sights, the restaurants and the nightclubs. Shop, walk through downtown, and rent a car to drive round the island. (Or take the bus, 85 cents, for perhaps the greatest travel bargain anywhere.) Enjoy everything Oahu has to offer—there's an abundance here.

Restaurants

All the restaurants we have listed below are located in the city of Honolulu, and we've also noted the ones located on the Waikiki strip (see map).

Andrew's Restaurant

ITALIAN 11/20
Ward Centre, 1200 Ala Moana Blvd.,
Honolulu 96814
591-8677
Lunch & Dinner daily. All major cards. $$

Andrew's is a decent enough traditional Italian eatery that happens to feature some very good live piano in the evenings. Service is good, and if you're looking for an intimate evening, reserve one of the booths and unspool a plate of pasta. The restaurant puts together a nice antipasto and a pretty credible fettuccine Alfredo, but don't expect too much from the veal Marsala. For the most part, the pastas taste good, and there's also a nice Sunday brunch here. Don't miss the baked Alaska for dessert.

Azul

MEDITERRANEAN 15/20
Ihilani Resort, 92-1001 Olani St., Kapolei 96707
679-0079
Dinner nightly. AE, MC, V. $$$$

We were disappointed Ihilani's talented chef Katsuo Sugiura didn't try his hand at Hawaii regional cuisine in his resort's top dining room, choosing instead to do a hackneyed Mediterranean motif. But we were less disappointed with the execution here. All dinners come with two multicultural appetizer courses, items like *zuppa di fagioli* with a cumin-and-cinnamon-perfumed lamb sausage, or cold herb-marinated shrimp on classic tabouli. The Mediterranean treatment works well on local fish—dishes like onaga in saffron-red bell pepper sauce. And we can't say enough about chef Sugi's restrained yet flavorful *osso buco.* Desserts are dull here, but you get a nice tray of candies and cookies with your coffee, the best coffee served in any Honolulu or Ko' Olina restaurant. Wines are mainly Italian, with many interesting selections by the glass. Service is a little too serious for our taste, but this is by far the best new fine dining restaurant in the islands.

Bali-by-the-Sea

PACIFIC RIM/
CONTINENTAL 14/20
Hilton Hawaiian Village, 2005 Kalia Rd.,
Waikiki 96815
941-2254
Breakfast, Lunch & Dinner daily. All major cards. $$$

Although Bali-by-the-Sea bills itself as a Continental restaurant, chef Yves Menoret knows where he is. In addition to such old war-horses as rack of lamb and a particularly good coquilles of shrimp and scallops in a light ginger sauce, there are more regional offerings, like Kaiwi Channel opakapaka with basil sauce or the blackened ahi sashimi with wasabi mustard sauce. We were particularly fond of the salads—Belgian endive and watercress topped with tender, warm slices of pheasant in a tarragon dressing. Dessert soufflés, especially the chocolate, are a must. If you can resist the soufflés, you're likely to fall prey to the collection of tropical fruit sorbets.

The restaurant itself is quite lovely, its elegant pastel decor allows the grand ocean views to predominate. And the service is exemplary—attentive and even anticipatory without being obsequious or intrusive. Bali-by-the-Sea is one of the few fine dining

restaurants that have fought price inflation successfully over the last few years. Although you can assemble an expensive meal à la carte (especially if you aren't careful with the extensive wine list), you can also eat a four-course prix fixe here every night for $37.50.

Buddhist Vegetarian Restaurant

CHINESE/VEGETARIAN 12/20
Chinatown Cultural Plaza, 100 N. Beretania St., Honolulu 96817
532-8218
Lunch & Dinner daily. AE, MC, V. $

This sunny eatery is decorated with admirable restraint. The menu is equally appealing: deep-fried moss in a rice wrapper, taro basket with vegetables and mushrooms, braised curry tofu, stir-fried eggplant with oyster mushroom. Great textures, fresh ingredients predominate. It's never on the menu, but the restaurant often has a mock butterfish, made from tofu and wheat gluten. Order it braised and not in the awful sweet-sour sauce, and see if you can believe it's not real fish. This is not just a fine vegetarian restaurant—it's a fine restaurant, period. No alcohol, no smoking, but a good time eating.

Café Sistina

ITALIAN 12/20
First Interstate Bank Building, 1314 S. King St., Honolulu 96814
596-0061
Lunch Mon.-Fri., Dinner nightly. AE, MC, V. $$

A favorite among Honolulu's casual Italian restaurants is Sistina, located in a nondescript bank building—which at least offers ample parking. This is a relentlessly stylish place, from the staff dressed in black to the Italian glassware. Owner Sergio Mitrotti whips up an eclectic assortment of pastas, including such exotic fare as smoked salmon fettuccine with a scotch whiskey cream sauce. We eat simply here, often late at night at the bar, ordering things like bruschetta *con vogole* and linguine *alla putanesca,* a spicy marvel full of black olives, capers and anchovies. A glass of Frascati or Valpolicella Amarone, and we sit back, watching the town's most interesting crowd and, on weekends, listening to the late night jazz.

California Pizza Kitchen

CALIFORNIAN/ITALIAN 11/20
Kahala Mall, 4211 Waialae Ave., Honolulu 96816
737-9446
Pearlridge Center, 98-1005 Moanalua Rd., Aiea 96701
487-7741
1910 Ala Moana Blvd., Waikiki 96815
955-5161
Lunch & Dinner daily. AE, MC, V. $$

Possibly the best pizza in Honolulu is at one of the three locations of California Pizza Kitchen, part of the rapidly growing California chain. So well have Islanders taken to wood-fired California-style pizza that these restaurants are among the busiest in the chain. You may have to stand in line on busy nights—no reservations no matter who you are.

The pizza comes with a wide array of toppings, both ordinary and odd. Probably the best is topped with barbecued chicken, both others are made variously with duck sausage, Thai chicken, Peking duck, shrimp and pesto. In honor of Hawaii, there's a Lanai model, topped with pineapple, Canadian bacon, and tomato sauce. Nobody local eats it; it's for Mainlanders who think this is what Hawaiian food is about. CPK succeeds for a simple reason—it has the best moderate price restaurants in town. The salads and pastas are also pleasant—including a generous walnut-Gorgonzola salad that is a meal in itself. Order your salad in a half portion. There's a limited, but adequate selection of California wine, with an emphasis on value. That's the keynote for the whole menu, which is a welcome relief, especially for Waikiki.

Cascada

PACIFIC RIM 13/20

Royal Garden at Waikiki Hotel, 440 Olohana St., Waikiki 96815
943-0202
Lunch & Dinner daily. All major cards. $$$

Chef Nick Sayada first came to prominence at Tom Selleck's Black Orchid Restaurant and then wandered from kitchen to kitchen until he found what appears to be a permanent home in a highly polished, recently renovated boutique hotel on the Ala Wai side of Waikiki. The dining room is small enough that it resembles a large (although over-decorated) private home. If it's a nice night, eat on the terrace. The restaurant gets its name honestly: there's a massive cascade of water right outside that masks the traffic noise of the busy location.

We're always tempted to order a bottle of California Chardonnay and make a meal of chef Sayada's appetizers: black and blue ahi (seared with Cajun spices), crab cakes with bell peppers and aïoli, eggplant and zucchini soufflé, seafood potstickers in shoyu-lemon butter. But then we'd miss the gnocchi with game hen bolognese sauce and the extraordinary Mongolian lamb with red wine sauce and pomegranate oil. Of all the Pacific Rim chefs in Honolulu, Sayada has the lightest touch, so you may make it all the way to his white chocolate cheesecake with caramelized apples or his updated pear Melba.

Chez Sal

CONTINENTAL/FRENCH 12/20
Kailua Town Center
108 Hekili St., Kailua 96734
263-5599
Dinner Tues.-Sun. All major cards. $$$

On the bedroom community side of Kailua at the end of the Pali Highway sits Chez Sal restaurant in a minimall. Chez Sal actually has two dining rooms, one serious one for a fine dining experience and one casual one, the gallery for family dining. Not one of our favorite restaurants on Oahu, but a decent alternative on that side of the world. The restaurant boasts a gold medal award earned at the International Culinary Competition in Frankfurt, Germany, in 1976, as a symbol of culinary excellence. Dishes are well-executed but are nothing to write home about. One might try the fresh herb seared scallops or a predictable Caesar salad then continue on to entrées of tournedos shiitake, roulade of chicken and the sea (breast of chicken filled with lobster, salmon, fresh spinach and Brie cheese with a hint of cognac), or a garlic crusted lamb chop. In between, the chef insists on the sorbet *entremets* to cleanse your palate. Desserts are predictable: cheesecake, tiramisu, etc... and this is a BYOB establishment.

Ciao Mein

CHINESE/ITALIAN 12/20
Hyatt Regency Waikiki, 2424 Kalakaua Ave., Waikiki 96815
923-CIAO
Dinner nightly. All major cards. $$

The Hyatt Waikiki has turned its chic supper club, Bagwells, into a less expensive, more casual eatery called Ciao Mein. The bilingual pun in the restaurant name reveals the central gimmick—Ciao Mein serves Chinese and Italian food. This is not an attempt at an East-West mixture, except in the sense that you can order focaccia and fried rice in the same meal. We give the nod to the Chinese food—especially the fiery Szechuan eggplant and the honey walnut shrimp. But the Italian's not bad—try the solidly spiced penne *campagnola* with bell peppers and sausage. The much-heralded tiramisu here is too sweet for anyone who likes the authentic recipe. Far better for dessert is the "Marco Polo"—neapolitan spumoni, espresso ice cream with chocolate shavings, lychee sorbet, and white chocolate-ginger ice cream. The wine list is actually quite extensive, with a good Italian representation, but we can never figure out what wine to order with the double cuisine here, so good luck.

Compadres Bar & Grill

MEXICAN 11/20
Ward Centre, 1200 Ala Moana Blvd.,
Honolulu 96814
591-8307
Lunch & Dinner daily. AE, MC, V. $$

Compadres is a rarity—a restaurant chain that started in Hawaii and now has branches strategically dotted around Northern California. (There's also an outpost on Maui.) Compadres is the brainchild of Dick Bradley, who came up with the Victoria Station chain in the seventies and left before that chain lapsed into mediocrity and bankruptcy. But don't let memories of Victoria Station put you off—Compadres is an upbeat, fun cantina of sorts, serving up fresh Mexican style with a California accent. The restaurant is very attractive—bright, airy, and dotted with ceiling fans, Mexican and Hawaiian gewgaws and exotic birds. The bar area is the scene of much revelry (Compadres does a land-office business in margaritas and tequila shooters).

Although it's sinful, we love the carnitas here. But perhaps a more sensible choice is the fajita salad or the turkey enchiladas. You can have almost any standard Mexican item here, but the food is almost secondary—Compadres is essentially a hangout for all ages.

The Contemporary Café

ECLECTIC 10/20
The Contemporary Museum,
2411 Makiki Heights Dr., Honolulu 96822
523-3362
Lunch Tues.-Sun. MC, V. $

The coolest place to eat lunch in Honolulu—literally—is at the café of the Contemporary Museum, a ten-minute drive up towering Makiki Heights. Here the temperature is always at least a few degrees cooler than the bustling city below—and the view from the terraced gardens stretches out to Diamond Head and the ocean beyond. You needn't pay admission to the museum to eat at the café—and the food is surprisingly light, healthy and innovative. There's a Malaysian shrimp salad, penne pasta with chicken, escargots baked in sun-dried tomato pesto, and an excellent mahi mahi sandwich. No liquor license, but also no corkage fee if you bring wine. For dessert, the homemade ice creams are best, followed by a stroll in the garden to walk off the calories. And why not peek into the museum while you're there?

Dynasty II Restaurant

CHINESE 12/20
Ward Warehouse, 1050 Ala Moana Blvd.,
Honolulu 96814
596-0208
Lunch & Dinner daily. All major cards. $$$

Dynasty II is an elegant Chinese restaurant with service and food to match. Plush Oriental rugs cushion glistening black marble floors; gorgeous antiques are artfully displayed on rosewood pedestals and in glass cases; the lighting is subdued and flattering. The entire effect is rather stunning.

Dynasty II is almost more of a temple devoted to food than a restaurant, but in the best sense—one feels awfully comfortable here. The menu is a creative one, featuring dishes such as stuffed taro with scallops, banana-shrimp tempura , as well as a roast-meat platter with duck, honey-glazed pork, chicken and jellyfish. The creamed corn with crab-meat soup is a savory treat, and the seafood dishes are wonderful, especially the oyster fritters, king prawns sautéed with honey-glazed walnuts, and the braised abalone. The deep-fried pork chops would give nightmares to a cardiologist, but are a chop-lover's dream, and the Peking duck is well worth ordering (and you don't have to do it in advance). For dessert, try the deep-fried water chestnut sticks. You may want to give up on the wine list, however. Although it sounds good, most of the wines listed are seldom in stock, so beer we come.

Fishmonger's Wife Restaurant & Bar

SEAFOOD 9/20
Ala Moana Center, 1450 Ala Moana Blvd.,
Honolulu 96814
941-3377
Lunch & Dinner daily. All major cards. $$

The Fishmonger's Wife is one cut above your average fish house. It's not a place you'd single out as a destination, but if you're shopping at Ala Moana, it'll do just fine. The restaurant is low-key, done in a sort of upscale Holiday Inn dining room mode, with soft greens and mauves. If you stick to the simpler, broiled preparations of the mahi mahi and other local fish, you'll do okay; avoid the veal scaloppine and crab cakes. Also there are some wok-cooked stir-fry dishes that are decent, including shrimp, vegetables, or scallops prepared in a black bean or garlic sauce, and there are lots of salads as well. Bypass the clam chowder. Portions are good and the wine list reasonable.

Garden Brasserie

NEW AMERICAN 11/20
255 Beach Walk, Waikiki 96815
923-1619
Dinner nightly. All major cards. $$

Garden Brasserie is a rarity for Waikiki—a small restaurant serving interesting food at reasonable prices. This tiny storefront eatery is filled with garden furniture—and features an ever-changing list of daily specials. We like the mushrooms stuffed with spiced veal to start, and the chicken breast with tarragon cream sauce among the entrées. If filet mignon with an extraordinary sauce of hoisin, five spice and hot pepper is available, order it. Some decent layered ice cream cakes for dessert and a small, but reasonably priced wine list. You can pay a lot more for less in Waikiki.

Golden Dragon Restaurant

CHINESE 15/20
Hilton Hawaiian Village Hotel,
2005 Kalia Rd., Waikiki 96815
946-5336
Dinner nightly. All major cards. $$$

The Golden Dragon is quite a surprise on any number of levels. It's a truly first-rate Chinese restaurant in, of all places, the awesomely huge Hilton Hawaiian Village. Despite the fact that it offers a remarkable view of the lagoon and the setting sun, the food is still marvelous, a wholly unexpected happenstance. In terms of food, this plushly elegant room serves some very good Cantonese dishes—most notably the beggar's chicken (one of the best we've ever had), a dish of herbed chicken wrapped in lotus leaves, then encased in clay and baked, a dish that (like the Peking duck) needs 24 hours' advance notice. A glass-fronted "smoke pavilion." smokes baby back ribs, chicken, pork and duck. The kitchen turns out a wonderfully crispy lemon chicken, and an exotic "Chinaman's hat" for dessert: chestnut mousse layered with chocolate ganache garnished with raspberry coulis. Chef Steve Chiang deserves special plaudits, and so do the Hilton folks for making this one of Honolulu's best dining experiences—especially now that prices have been brought under control with nightly dinner specials.

Greek Island Taverna

GREEK 10/20
1345 S. Beretania St., Honolulu 96814
526-0050
Lunch Tues.-Fri., Dinner Tues.-Sun. No cards. $

We're not sure this restaurant has ever regained its stride since moving into smaller quarters with problematic on-street parking. But it's still the best place in Honolulu for Greek salad, sharp with feta cheese, not to mention moussaka, calamari, dolmas, spanakopita and, of course, baklava. Okay for lunch, but the real action takes place at dinnertime, when patrons heed the call of the bouzouki, and take to the postage stamp-size dance floor.

Hanatei Bistro

PACIFIC RIM 16/20

6650 Kalanianaole Hwy., Honolulu 96825
396-0777
Dinner nightly. AE, MC, V. $$$

Despite the name, this is far from a bistro. It's a stunning multilevel dining room with an artificial Japanese stream running through it, complete with curved wooden bridge. You can order a replica of the wooden bridge topped with fresh sushi and sashimi (although our favorite is the extraordinary vegetarian sushi). But the star here is not the sushi chef. It's a modest woman named On-Jin Kim, who first came to notice at the Hyatt's chic supper club, Bagwells 2424, before it closed. Her international background provides futher proof that Oahu is "the gathering place": Kim, born and raised in Korea, not only received excellent formal training in French cuisine, but she also earned a master's degree in voice from the American Conservatory of Music. She was trained and accepted as one of the first women sushi chefs. Her cuisine sings. It's classic French with Asian overtones—a wonderfully simple and elegant bouillabaisse is her signature dish. Among our favorites are the almond crusted soft-shell crabs in orange sauce, the opakapaka steamed in sesame chili sauce, and the shrimp and slow-roasted tomatoes with lemon pasta. For dessert, try the crème brûlée—it looks like something out of *Star Trek*, but it's delicious. We find the well-chosen and reasonably priced selection of French wines goes with the cuisine better than the less subtle Californians.

Hard Rock Café

AMERICAN 11/20

1837 Kapiolani Blvd., Honolulu 96826
955-7383
Lunch & Dinner daily. All major cards. $

This particular Hard Rock is quite handsome. Housed in a large white rotunda-shaped building, in the colonial Hawaiian mode, the high-ceilinged room is airy, with every available inch of wall space hung with rock'n'roll and surfing memorabilia. The inevitable concession stand, hawking all manner of Hard Rock T-shirts and sweatshirts, drinking glasses, caps, and other goodies, is conveniently located next to the parking lot entrance, making it quite easy to forklift your booty into your rental car. We weren't surprised to find out that Hard Rock–related merchandise accounts for about one-third of the chain's revenues.

Not that the Hard Rock's all-American fare isn't up to snuff. Given the phenomenal popularity of this chain, the food is far, far better than it has to be. The Hard Rock makes a great burger, and a good lime-grilled chicken served with crispy, skinny fries. The fresh fish is just fine. Miraculously, the apple pie actually tastes as though a real human being baked it; and other desserts, such as the devil's food cake, the hot fudge sundae, and the fudge brownie are gooey, messy, American dream desserts. The Hard Rock may be preprogrammed fun, but it is fun—and with decent food to boot.

Harlequin

PACIFIC RIM 12/20

Alana Waikiki Hotel,
1956 Ala Moana Blvd., Waikiki 96815
941-7275
Dinner nightly. All major cards. $$$

Of all the Pacific Rim eateries in Honolulu, this is one of the least heralded and most interesting. Chef Kelly Degala, with help from consultant Russell Siu from 3660 On the Rise, has put together an East-West menu with an emphasis on the East: grilled *tako* (octopus) on *chirashi* (sushi rice) with wasabe oil and red chili vinaigrette, or Alaskan black cod marinated with *kasu* (saké lees) and served with grilled rice cakes. The restaurant also manages such western fare as rack of lamb with aplomb. Save room for the ginger-coconut flan or the apple galette. Too much Chardonnay on the wine list and not enough lighter reds that would complement the food.

Hee Hing Restaurant

CHINESE 11/20
Diamond Head Center,
449 Kapahulu Ave., Honolulu 96815
735-5544
Lunch & Dinner daily. AE, MC, V. $$

Hee Hing, with its encyclopedic menu, hyperbolic space and comically brusque service is about as close as any Honolulu restaurant comes to the Hong Kong–style of mass feeding. Though parts of the menu have a distinct Americanized edge to them, you can put together quite an authentic meal. Come lunch time, Hee Hing serves some five-dozen types of dim sum, an admirable selection. At dinnertime, the dishes grow more serious, with the sound of platters of sizzling seafood filling the air, and the smells of drunken prawns, lobster and crab in black bean sauce, whole fish in sweet-and-sour sauce, crackling chicken, and a multitude of fried rice and pan-fried noodle dishes filling the room. Go with a large group if you can—the more the merrier and the heartier the feast.

House Without a Key

CONTINENTAL 12/20
Halekulani Hotel, 2194 Kalia, Waikiki 96815
923-2311
Breakfast, Lunch & Dinner daily. All major cards. $$

What images House Without a Key conjures up! Anyone familiar with the Charlie Chan mysteries will recognize that title. Novelist Earl Derr Biggers conceived the series while staying in a Halekulani cottage in 1925. This first book was called *House Without a Key,* supposedly based on a real-life murder and its solution. In any case, it's a wonderful story, and it's easy to see how a writer could be inspired by these surroundings. Located Honolulu's grand hotel, House Without a Key is the Halekulani's casual eatery. A giant kiawe tree shelters the restaurant, and the room is open and airy. Try the spinach-and-goat-cheese salad, as well as a Hawaiian fish chowder. In the early evening, you will enjoy a good selection of appetizers. The pork dumplings and seared ahi will please your taste buds, and there is some nicely grilled mahi mahi with a tasty eggplant relish.

Hy's Steak House

AMERICAN/STEAKHOUSE 12/20
Waikiki Park Heights Hotel, 2440 Kuhio Ave.,
Waikiki 96815
922-5555
Dinner nightly. AE, MC, V. $$$

Hy's is as diametrically opposed to its environment as could possibly be imagined. Dark, upholstered and WASP-clubby, Hy's absolutely denies any relationship to where it is. But then, that seems to be a fairly common resort-town syndrome—look at Palm Springs, for instance. All that apart, Hy's does mostly steaks, and it does them very well. Though there are fish, chicken, veal, pasta and even, heaven help us, beef Wellington, not ordering a steak here is akin to traveling to Egypt and bypassing the pyramids. There are several different cuts, including the Only (a thirteen-ounce slab of New York steak basted with a secret sauce) as well as a Delmonico, peppercorn and sirloin. The char-broiled rack of lamb is probably the only possible reason to bypass the steak menu. Hy's service is friendly and accommodating, and for restaurants of this genre, the food is certainly above par.

John Dominis

SEAFOOD 11/20
43 Ahui St., Honolulu 96813
523-0955
Dinner nightly. AE, MC, V. $$$$

Chef Greg Paulson has done a great deal to bring up the quality of this waterfront seafood restaurant. But almost everyone agrees that the quality is never quite as high as the check here—too great a reliance on tourist business, especially from Japan.

The best part about dining at John Dominis is getting there; you have to negotiate your way through a dark alley by the fish auction house. Once you get inside, you wind your way through forests of hanging

plants and indoor streams running with local lobsters and various finned critters, as well as some rather stunning displays of fresh-looking fish on ice.

John Dominis' good points: the room is a lively one; it has a great view of the water; the sourdough bread is good; and service is friendly and solicitous. Yet somehow that doesn't make up for the fact that an entrée of tiger prawns clocks in at $30, and that side dishes of vegetables cost an average of $4. Do not eat pasta here. The best bet is fresh fish, perhaps prepared *en papillote*. The food, the view and the service just might take the sting out of the check—and the setting does make John Dominis one of only a handful of really special occasion restaurants in Honolulu.

Kahala Moon Café

PACIFIC RIM 14/20

4614 Kilauea Ave., Honolulu 96816

732-7777

Lunch Mon.-Fri., Dinner nightly. AE, MC, V. $$$

Kahala Moon is essentially a neighborhood restaurant—but its neighborhood is Kahala, Honolulu's swankiest residential district. Furnished in remarkably good taste for a restaurant, with a rotating art collection, the eatery gives the impression of eating at the home of your wealthiest friend—if any of your friends can cook this well. Although the presentation is Pacific Rim, the food is simple and direct enough to be soul-satisfying. To us the best thing on the menu is the tender broiled lamb chops served with new potatoes and caramelized Maui onions. But the mixed grill (snapper, ahi, steak and a fresh prawn on a bed of Asian-influenced cole slaw) rivals it for simple, direct, hunger-ending cookery. The wine list is, of course, limited in such a small restaurant, but we loved the way they served Washington state Merlots slightly chilled. For dessert, the warm papaya tart with macadamia nut ice cream is wonderful—almost as wonderful as the banana soufflé with chocolate sauce.

Keo's Thai Cuisine

THAI 13/20

625 Kapahulu Ave., Waikiki 96815

737-8240

1486 S. King St., Honolulu 96814

947-9988

Ward Centre, 1200 Ala Moana Blvd., Honolulu 96814

596-0020

Lunch daily at Ward Centre only, Dinner nightly. AE, MC, V. $$

Keo's followers are legion and fanatical. Those used to the run-of-the-mill Thai standards—your basic *mee krob/pad Thai*/barbecued chicken assortment—will marvel at the menu, full of all sorts of unusual and appealing creations. Perhaps the most famous Keo's dish is the "evil jungle prince," an addictive blend of chicken or shrimp with fresh basil, coconut milk and fresh chilis, set on a bed of chopped cabbage—there's lot of Laotian influence at work here. Especially on a warm Honolulu evening, the varied salads here can make up a wonderful dinner—the sweetly refreshing green papaya, the enticingly named naked shrimp and the misnamed crispy fish salad (which should be called curry paste fish). The curries are uniformly excellent—we like the green curries best, filled with plenty of fresh basil from Keo's own farm. All the locations have their devotees: King Street is most casual, Ward Centre fanciest. Our favorite is the original on Kapahulu Avenue. You wouldn't think it would possible to enclose so many orchids, plants and decorative objects into one not-so-large restaurant.

Kincaid's Fish, Chop & Steakhouse

SEAFOOD 11/20

Ward Warehouse,

1050 Ala Moana Blvd., Honolulu 96814

591-2005

Lunch Mon.-Sat., Dinner daily. AE, MC, V. $$

If you're looking for good, simply prepared fresh fish, you could do a lot worse than Kincaid's. Located in the Ward

Warehouse, Kincaid's is a very handsome restaurant, done in a spare decor. It's also a very popular restaurant, so be sure to make reservations unless you are prepared for up to an hour's wait (although you can get appetizers at the bar—try the hot crab dip).

There's a great selection of fresh fish that changes daily, depending on what's available at market. Kincaid's does an especially good job with ono, ahi and moonfish, all of which you can order in a variety of preparations and sauces (ginger cream, Vera Cruz–style, Szechuan chili, or just plain Kiawe-grilled with herbs). Also great in season is the Kiawe-grilled salmon in garlic-vermouth butter. There's a better-than-decent baby rack of Hunan lamb and a good prime rib that's slowly roasted in rock salt. Make sure to order the burnt cream for dessert. Absolutely no smoking, if you care one way or the other.

Kyo-Ya

JAPANESE 15/20

2057 Kalakaua Ave., Waikiki 96815
947-3911
Lunch Mon.-Sat., Dinner nightly. All major cards. $$$$

For many years, Kyo-ya was a landmark little red and white building, with a reputation for good Japanese food. No longer—it's been transformed into an austere, massive icon to modern Japanese architecture—all shades of gray and stainless steel. Fortunately, the food is still wonderful. But if you eat in the small, plain, crowded downstairs dining room, you're likely to be disappointed. Where you want to eat is in one of the nine stunningly decorated private tatami rooms. To do so, you have to commit to a relatively expensive *kaiseki* menu. If you ask what's for dinner, you'll be told *zensai*, *suimono*, *sashimi*, *yakimono* and so forth. These are general categories. It's the chef's responsibility to come up with the possible dishes from that day's fresh ingredients. Relax, you're in good hands. You're likely to get a stunning collection of appetizer, an assortment of raw fish slices (sometimes sprinkled with gold foil—it's edible), a clear soup, a *chawan mushi* custard, a steak cut up in bits, a grilled fish ... and on and on and on. You will not leave hungry—and you're likely to leave feeling admiration for the traditional skills of Kyo-ya's kitchen. Several sakés from which to choose—but the Japanese patrons all seem to drink beer.

A Little Bit of Saigon

VIETNAMESE 11/20

1160 Maunakea St., Honolulu 96813
528-3663
Lunch & Dinner daily. All major cards. $

Perhaps the best Vietnamese restaurant in Honolulu—especially if you don't speak Vietnamese. The menu is written in English—and clear enough to make sense of the offerings. We stick to basics here—usually we have *pho*, the Vietnamese national dish, beef soup with noodles and a platter of fresh herbs and vegetables. You might also try spring rolls or barbecued pork or shrimp paste on sugar cane, all served three ways, either with rice, or with rice paper roll-ups, or atop rice noodles with a light fish sauce and citrus dressing. The last is perhaps the world's best variation on a pasta salad. Skip dessert—and have a Vietnamese ice coffee instead. The espresso/condensed milk concoction will prove a formidable pick-me-up.

Maile Room

CONTINENTAL 14/20

Kahala Hilton Hotel,
5000 Kahala Ave., Honolulu 96816
734-2211
Dinner nightly. All major cards. $$$$

The Kahala Hilton is due to close soon for a face-lift. But if you get a chance, you might want to eat at the old Maile Room before the hotel closes. The restaurant has served royalty and several presidents, and it's the last bastion of great Continental cuisine in the Islands. We've never been fond of the room here: It's a basement, not to put too fine a point on it. (We hear it will be going upstairs during the renovation.) But we love the service, which combines utter profession-

alism with island friendliness. And we like the old-fashioned menu: seared scallops in mango vinaigrette, chateaubriand, duckling Waialae with fresh fruits finished tableside. At dessert, there's no substitute for chocolate Grand Marnier soufflé—and the flaming café diablo, full of brandies and liqueurs. Who knows what kind of Maile Room we'll get when the hotel reopens? Let's just hope no one drinks up the magnificent wine cellar while it's closed.

Maple Garden

CHINESE 11/20
909 Isenberg St., Honolulu 96826
941-6641
Lunch Mon.-Sat., Dinner daily. All major cards. $

Maple Garden is a terrific, no-frills Szechuan restaurant—and practically everything on the menu is worth ordering. The most popular dishes in this very popular restaurant are the delicious tea-smoked duck, the spicy eggplant, hot-and-sour soup, and the seafood with black bean sauce.

Matteo's

ITALIAN 10/20
Marine Surf Hotel, 364 Seaside Ave., Waikiki 96815
922-5551
Dinner nightly. All major cards. $$$

The most famous, but far from the best Italian restaurant in Oahu, Matteo's nonetheless has a huge, loyal following. We're talking old-fashioned southern Italian here—dimly lit, with comfortable, oversize leather booths. Matteo's boasts that semi-ornate elegance peculiar to Italian eateries of this type.

The menu is just what you'd expect it to be, with dishes like stuffed mushrooms, classic antipasti, calamari *fra diavolo,* saltimbocca, chicken cacciatore, and eggplant parmigiana. The seafood dishes are pretty good, especially if you stick to critters from local waters, or the *cioppino.* The seafood lasagna is our favorite, and the Caesar salad is darned tasty, too. If you're in the mood for pasta, stick to the simpler preparations, such as the *pomodoro.* The wine list is extensive and well chosen.

La Mer

FRENCH/HAWAII REGIONAL CUISINE 17/20
Halekulani Hotel
2199 Kalia Rd., Waikiki 96815
923-2311
Dinner nightly. AE, MC, V. $$$$

Besides the fact that this site has possibly the best dining room (decor and oceanfront location in the Halekulani), La Mer also happens to be possibly one of the best restaurants in all of Hawaii. Chef George Mavrothalassitis has a story just about as long as his name and almost as long as the official Hawaiian fish: *Humuhumunukunukuapua'a.* He has his roots in Greece, as you might have guessed, but was born and raised in France, in Marseilles to be exact, then trained at prestigious establishments until arriving in the U.S. and finally settling in Honolulu. So fish is this man's business, and we report it is a very serious business. To start, Chef Mavro selects the catch of the day each morning from the fish auction, spending top dollars for top quality. We won't spend too much time describing the service since it is faultless, and the wine list is quite comprehensive and expensive but then, in the case of La Mer, if you have to ask, you can't afford it. And now, for dinner selections, you may choose between the à la carte or from three prix fixe menus, priced at $68, $78 and $98, respectively. These last three change seasonally, but if you are ordering à la carte let us suggest the following possibilities. Starting with the chef's signature dishes: onaga baked in a rosemary salt crust with a sauce of fine herbs ogo seaweed, or a papillote of kumu, a goatfish baked with seaweed, Maui onion, shiitake mushrooms and basil. There are several other interesting fish preparations from the lime-crusted shutome to the oven-roasted uku via the *bouillabaisse* of nohu and the charbroiled opakapaka with ginger, and yet more. Beyond fish, go for the roasted saddle of lamb or Lanai venison with three purées. No, we didn't forget the appetizers. This is still a caviar and foie gras type of a

Hawaiian Fishes

Ordering fish in a Hawaiian restaurant can be akin to sailing into uncharted waters. All those strange names can have a numbing effect on the brain, so we've produced this simple guide to make sure that your palate doesn't suffer. We're only including the most popular, so don't look for the likes of hapuu or oio, please. All are saltwater fish.

AHI - Here's one Hawaiian fish that has made it onto Mainland restaurant menus, along with mahi mahi. Usually served grilled, a yellowtail tuna can weigh up to 300 pounds. The red, firm flesh is also delicious as sushi.

AKU - This is another type of tuna. Much smaller than the yellowtail, it averages around twenty pounds.

AKULE - In Hawaii, the bigeye scad has to be over seven inches to be called akule. Those in the five-to-seven-inch range are known as *maau*, while those that are up to five inches are referred to as *halalu*.

HAPU'UPU'U - This deepwater bottom fish is only known to occur in the Hawaiian Islands. Most *hapa'upu'u*, also called grouper or sea bass, seen in the market are black, but are noted for there clear white delicate tasting flesh.

HEBI - With its amber-colored flesh and its mild flavor, this billfish, commonly known as short bill spearfish because its bill is almost nonexistent, is caught in Hawaiian waters.

KAJIKI - Commonly known as Pacific blue marlin, the Hawaiian name applied to all marlin species caught in Hawaii. However, this particular marlin is larger in size, has a heavier bill and rougher, prey skin.

MAHI MAHI - You might just remember this as the world's most delicious fish, or be horrified by the translation as dolphin. No, it's not the same dolphin that we all know and love, and, yes, it is the tastiest fish in the world, thank you.

MONCHONG - Monchong is a deep water fish that is rapidly gaining popularity in Hawaii. Declared by most professional chefs as a fish with special appeal, monchong's flesh is firm with moderate flavor and a high fat content well-suited for broiling.

NAIRAGI - Nairagi is a member of the marlin family and is often referred to as striped marlin, barred marlin and *a'u*, its Hawaiian name. However, it is the finest-eating of all marlin species because of its tender flesh.

ONAGA - Occasionally seen on island menus, the onaga is none other than the ubiquitous red snapper. The average size is about four pounds.

ONO - Some folks love the flavor of the six-foot-long wahoo, but all others can say is watch out for the numerous bones. It's a great fish for display cooking.

OPAH - Opah is also called moonfish because of its large, round profile consisting of four types of flesh, each a different color. Each of these four types of flesh cook to white.

OPAKAPAKA - Did you realize that besides the red snapper, there is also a blue snapper? This delicious fish is usually served in filets.

SHUTOME - Shutome is the popular name for swordfish caught in the pristine waters surrounding Hawaii. It is a moderately lean fish with a mild, yet distinct taste and an ideal texture. Also called broad-billed swordfish, broadbill, true swordfish, or by its Hawaiian name, *A'u Ku*.

TOMBO - Tombo is the name for tuna from Hawaii that is called albacore elsewhere. The light pink flesh is the lightest and mildest in flavor of all tunas.

UKU - Commonly known as grey snapper or jobfish, this snapper's popularity may be due to its summertime availability that is out of season for other snappers.

ULUA - You probably know him best as jack crevalle, but in Hawaii this tasty jack goes by a different name. The young fish is called *papio*.

place, but you can also go for a Waimanalo rabbit with *pistou* or lobster salad, or even the Kona crab *parmentier*. The result of this classic French/ Mediterranean cuisine adapted to local products has given the Islands a *très haute* Hawaii cuisine. Before we jump to conclusions, I will remind you that the chef maintains an impeccable cheese plater, unmatched. Of course, you have kept room for dessert, so without any hesitation go for the Hawaiian vintage chocolate surprise, or the fresh berries in a light basil and black pepper syrup.

Michel's at the Colony Surf

CONTINENTAL 13/20

Colony Surf Hotel, 2895 Kalakaua Ave.,
Waikiki 96815
923-6552

Breakfast & Lunch Mon.-Sat., Dinner nightly, Brunch Sun. All major cards. $$$$

There's good news about Michel's, which for many years was hands down Oahu's best restaurant and remains Oahu's best oceanside location. One eats right over the beach, all in Continental elegance—crystal chandeliers, dark wood panels, plush banquettes—improbably serenaded by surf foundering on the shore 40 feet away.

The good news is that Michel's has a new chef and a new menu, a move at least a decade overdue. The new chef, Michel Saragueta, has cooked at 21 and the Beverly Hills Hotel. The new menu is a vast improvement over the seafood crêpes and beef Lucullus of the previous menu.

However, we think the menu is still a bit old-fashioned and still astronomically expensive. Who any longer eats a chilled lobster appetizer, onion soup, and filet mignon with béarnaise sauce? And then has room for cherries jubilee? (Of course, if you can afford the dollars and calories involved in eating this way, Michel's will be an oasis for you in the midst of Honolulu's Pacific Rim eateries.) In addition, the service has slipped dramatically as the management tries to accommodate more and more diners with fewer staff.

We have a hint here: Eat pasta. Saragueta has a master's touch with pasta sauces. They seem hardly liquid and full of some of the most intense flavors we've encountered. We especially like the fettuccine packed with lobster, asparagus, sun-dried tomatoes and fresh basil, but the grilled shrimp on linguine with a light curry cream sauce is equally delicious. The pasta is good, relatively inexpensive and leaves room for crêpes suzette or a Grand Marnier soufflé with vanilla sauce.

Michel's has been called the most romantic restaurant on the island. For some that's sufficient reason to damn the expense and go. But if you insist on value for your dollar, stick with the pastas, or go at breakfast or lunch, when the atmosphere comes with a slightly more reasonable check.

Monterey Bay Canners

AMERICAN 9/20

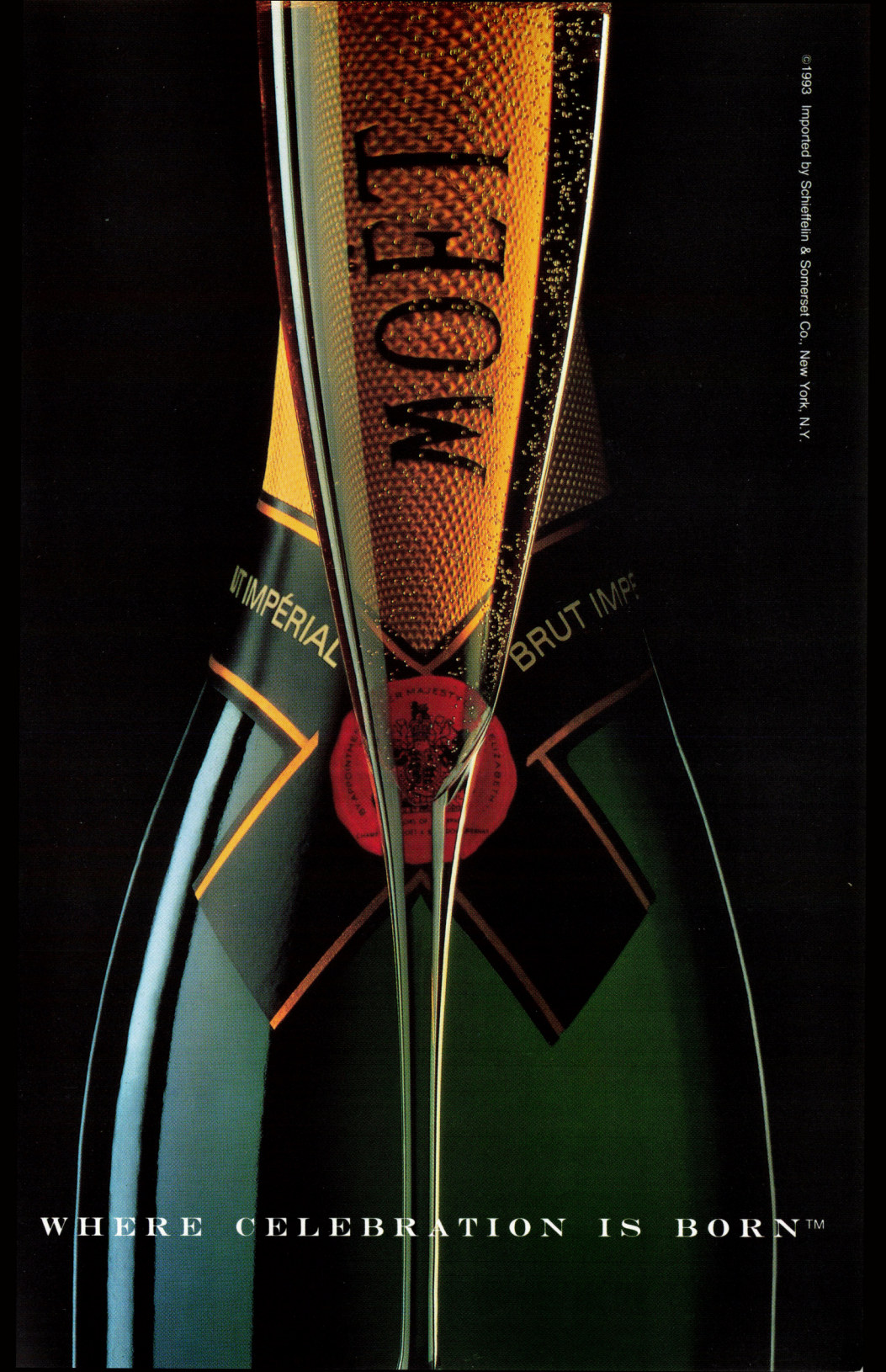
Ward Centre, 1200 Ala Moana Blvd.,
Honolulu 96814
593-2197

Outrigger Waikiki Hotel, 2335 Kalakaua Ave.,
Waikiki 96815
922-5761

Pearlridge Center, 98-1005 Moanalua Rd.,
Aiea 96701
487-0048

Lunch & Dinner daily. All major cards. $$

Though the Waikiki branch of Monterey Bay Canners has the better view, the two shopping center clones are more spacious and comfortable, so take your pick. This is a good family place—at Ward Centre, the room looks like an authentic Monterey, California, tourist attraction, with all the mandatory fishery paraphernalia throughout. But it's done quite well, making for a pleasant atmosphere. The food is all right, a familiar menu of salads, seafood, chicken and steaks. To us the best thing are the raw oysters and the fresh local fish grilled over kiawe wood. Skip the pastas and the fussier appetizers. Watermelon sorbet is a nice refreshing finish. Prices are fairly reasonable, making Monterey Bay Canners a good place to take the kids (there's a children's menu).



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WHERE CELEBRATION IS BORN™

Hawaii Seafood

Aku
Katsuwonus pelamis
Skipjack Tuna

Strong flavor, dense, better undercooked, tends to dry

Bigeye Ahi
Thunnus obesus
Bigeye Tuna

Steak-like, great sashimi

Tombo
Thunnus alalunga
Albacore Tuna

Assertive, meaty, "a red wine fish"

Yellowfin Ahi
Thunnus albacares
Yellowfin Tuna

Full flavored, "beefy"

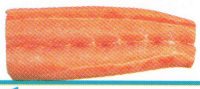
Shutome
Xiphias gladius
Broadbill Swordfish

Soft, sweet, shellfish flavor

Hebi
Tetrapturus angustirostris
Shortbill Spearfish

Light flavor, lemony, firm

Nairagi
Tetrapturus audax
Striped Marlin



Rich, mild and moist

Mahimahi
Coryphaena hippurus
Dolphinfish

Light, mellow, moist

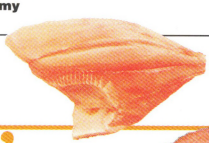
Ono
Acanthocybium solandri
Wahoo

Firm, distinctive, strong aroma

Opah
Lampris regius
Moonfish

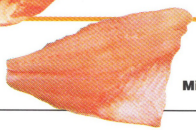
Juicy, rich flavor, almost creamy

Monchong
Taractichthys steindachneri
Bigscale or Sickle Pomfret



Soft, flaky, simple flavor

Hapu'upu'u
Epinephelus quernus
Grouper or Sea Bass



Mild, light, elegant

Onaga
Etelis coruscans
Ruby/Red Snapper

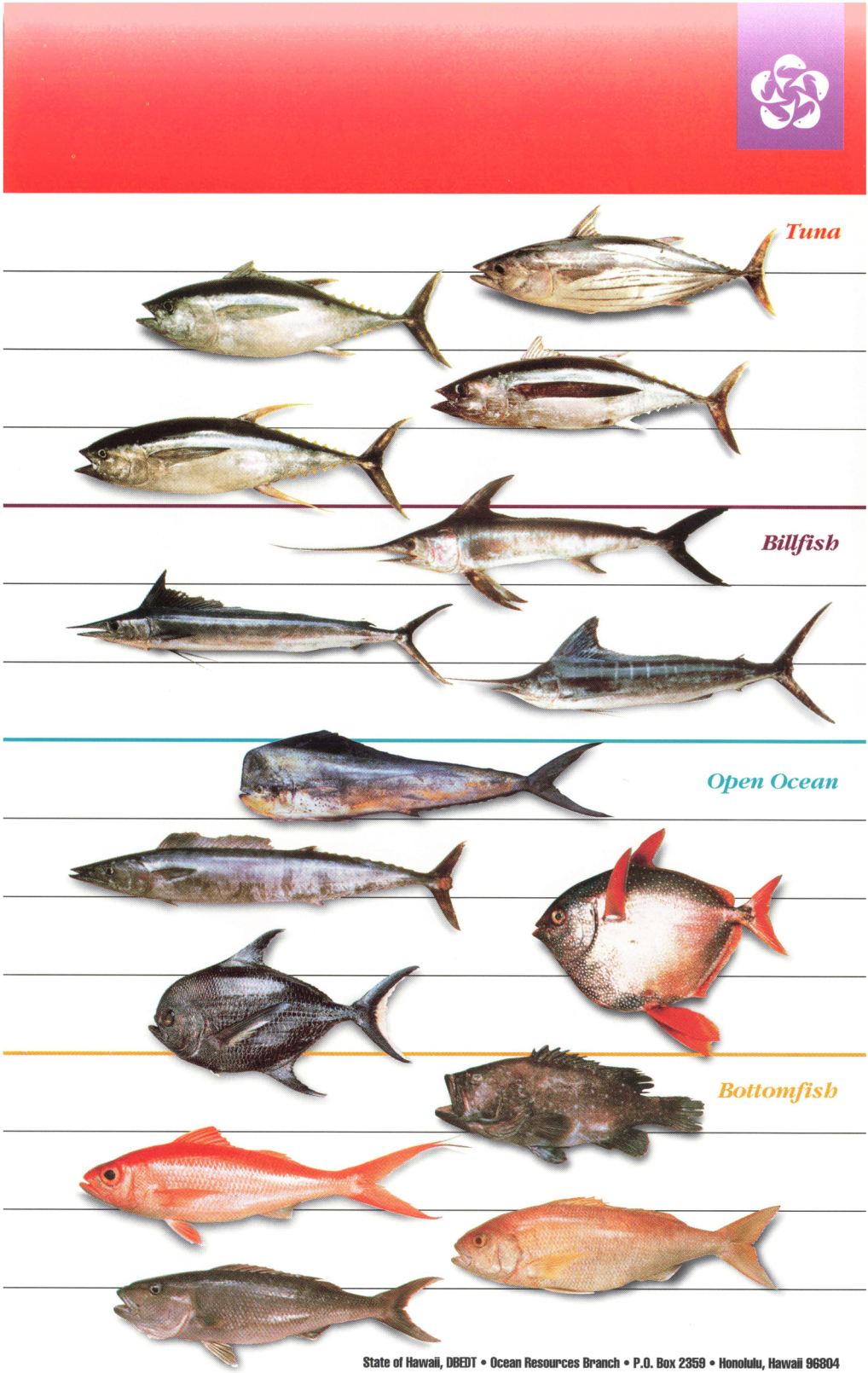
Tender, moist, mild-flavor

Opakapaka
Pristipomoides filamentosus
Pink or Crimson Snapper

Mild, moist, versatile

Uku
Aprion virescens
Grey Snapper or Jobfish

Flaky, slightly pungent aroma



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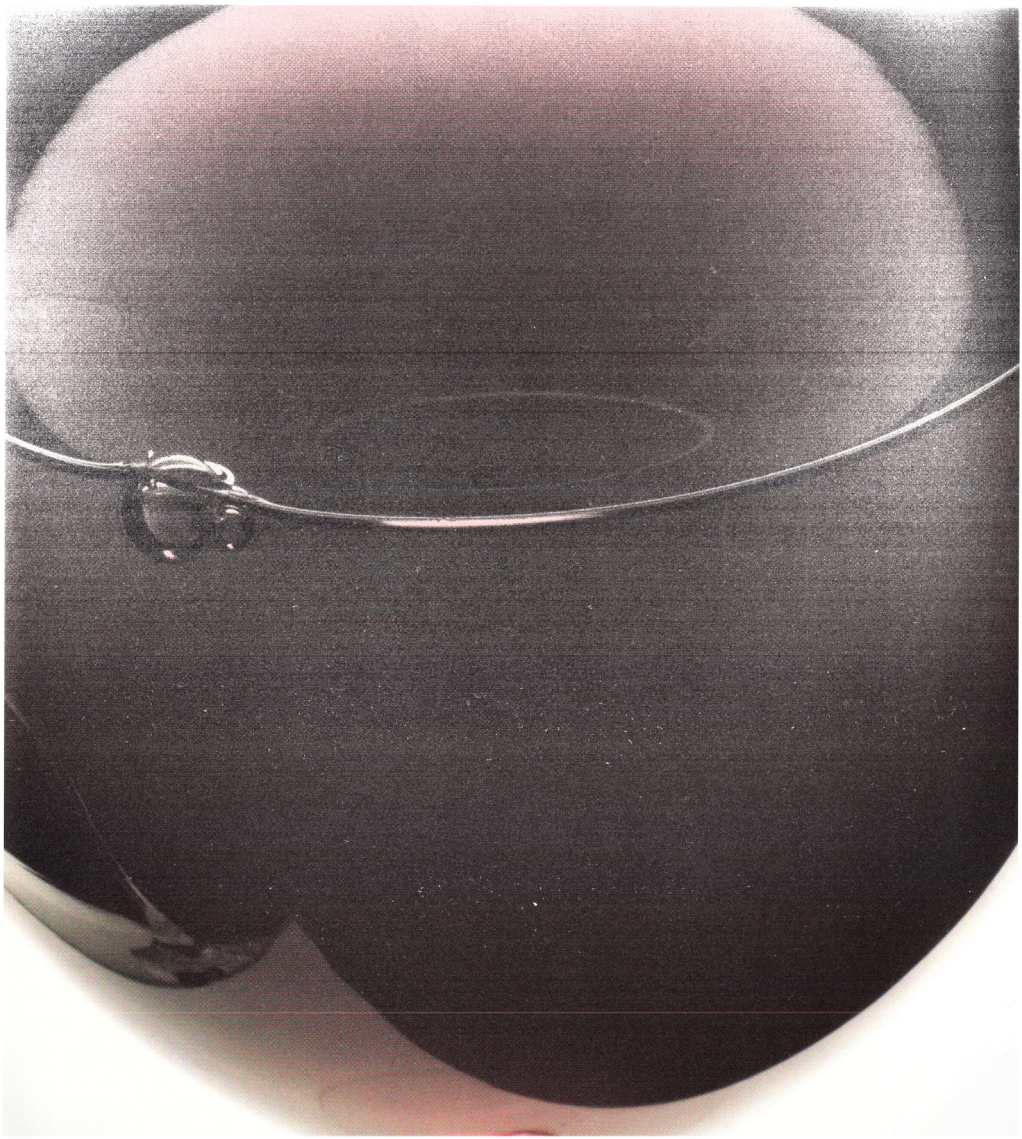


Red, the Baron Philippe de Rothschild way.

Since 1932, the winemakers at Baron Philippe de Rothschild S.A. (makers of Château Clerc Milon, Château d'Armailhac and Château Mouton Rothschild) have been making Mouton Cadet wines. The red is a perfectly balanced assemblage of Cabernet Sauvignon, Merlot and Cabernet Franc. Made in the Bordeaux region of France, Mouton Cadet is a classic red Bordeaux.

Baroness Philippine de Rothschild, heir to Baron Philippe, carries on the family tradition and invites you to enjoy Mouton Cadet. Savor it at the world's fine restaurants, and share it at home with your friends. On any occasion, Mouton Cadet is the perfect complement to your table.

For more information, contact Baron Philippe de Rothschild, Inc. at 30 Rockefeller Plaza, Suite 2850, New York, NY 10112, (212) 397-4750.

BARON PHILIPPE DE ROTHSCHILD

MOUTON CADET

© 1994 Mouton Cadet® Table Wines, Baron Philippe de Rothschild, Inc., New York, NY.

back to your hotel. Nearby is a gourmet candy counter with chocolate covered macadamia nuts, truffles and all sorts of delights.

Kyotaru's Takeout Sushi

2154 Kalakaua Ave., Waikiki 96815
924-3663
Open daily 10 a.m.-10 p.m., dining area 5 p.m.-9:30 p.m.

If hunger pangs strike on the way to or from the beach, take the time to stop at Kyotaru's and pick up pre-packed Japanese-style bento lunch boxes. They run from the nine-piece rindo for $8.25 to tsuru for $5.25. For quick snacks, there is always the various wrapped sushi from $1.75 to $3.25. There's a nice fruit pack for $3.15, too.

Oahu Market

King & Kekaulike Sts., Honolulu 96817
No phone
Open daily. Hours vary.

The historic and restored Oahu Market is right in the center of Honolulu's Chinatown district. There are shiny chunks of red roast pork and mahogany-colored duck hanging in stalls waiting to be snapped up for the dinner table. Those with a condo and a kitchen may want to sample some of the fruit and produce, much of it locally grown Asian varieties, or pick up freshly cut red ginger and bird-of-paradise flowers. Even if you don't intend to cook on your vacation, you'll want to tour this district for its authentic ambiance.

R. Field Wine Company

Ward Centre, 1200 Ala Moana Blvd.,
Honolulu 96814
596-9463
Open Mon.-Thurs. 10 a.m.-9 p.m., Fri-Sat. 10 a.m.-10 p.m., Sun. 11 a.m.-5 p.m.

Not only does this full service wine shop have knowledgeable staff and a good selection to take back to your room or as a house gift, it's got coolers filled with gourmet cheeses and desserts. Richard Field, a respected wine connoisseur, has been importing hard-to-find gourmet items to the discriminating Honolulu palate for more than twenty years.

Gifts

Artlines

Ala Moana Center, 1450 Ala Moana Blvd.,
Honolulu 96814
941-1445
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

If you come across a passable imitation of a limestone grotto in Ala Moana Center, you're in Artlines. The collection is eclectic with a vengeance. Airport art stands beside New Guinea yam masks. Yesterday's tourist-quality Indonesian puppets alternate with attractive crystal and silver jewelry, silk scarves from India and an occasional Polynesian artifact. Always jammed with customers, it's a fun stop.

GBC Boxes & Packaging

Royal Hawaiian Shopping Center, 3rd Floor,
2201 Kalakaua Ave., Waikiki 96815
926-6960
Open Mon.-Sat. 9 a.m.-10 p.m., Sun. 9 a.m.-9 p.m. (Post office Mon.-Fri. 9 a.m.-4:30 p.m.)

You're about to head for home and find your suitcase bulging from all your vacation purchases. GBC will wrap everything for you, or sell you the materials to do it yourself. This one-stop shop provides everything from corrugated florist boxes, rolls and sheets to foam chips and mailing tubes. And what's more, the post office is located in the back of the shop.

Iida S.M. Ltd.

Ala Moana Center, 1450 Ala Moana Blvd.,
Honolulu 96814
973-0320
Open Mon.-Sat. 9 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

A classier grab-bag shop than most, Iida sells an unimaginable variety of Orientalia, from lacquerware candy bowls to rectangular pottery fish platters emblazoned with blue and white carp to cotton kimonos, chopsticks, stone lawn ornaments and Japanese kites. The prices are reasonable, the quality good, and the service is helpful.

If you're lucky enough to be invited to a local luau or other special island occasion, here's the place to find elaborate centerpieces. For years, Cindy's has also provided local residents with their favorite leis such as *pikake* and *puakenikeni.*

Lita's Leis & Flower Shoppe

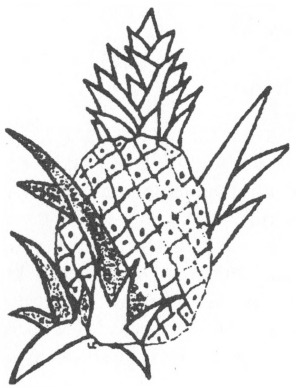
59 N. Beretania St., Honolulu 96817
521-9065
Open daily 7 a.m.-9 p.m.

One of the few lei shops to accept major credit cards for arrangements and leis, Lita's has been a Beretania Street institution for some time. Though Lita's supplies the whole range of leis, residents make the trek to Chinatown for the *puakenikeni* leis. This unusual exotic which means "the ten-cent flower," gradually changes in color over time from ivory to a light beige and finally a rusty topaz. The fragrance is intoxicating.

Maunakea Street Florist

1189 Maunakea St., Honolulu 96817
538-7871
Open daily 6:30 a.m.-9 p.m.

Our favorites here are the lavender *maunaloa* leis, which run about $18 and up, and the maunaloa-style vanda orchid leis strung to resemble the former. Call ahead if you have something particular in mind, or just go from lei stand to lei stand until you find what you want. There are tiny bud roses intertwined with green ti leaves and strands of fragrant *maile* from the Big Island.



Food

Crack Seed Center

Ala Moana Center, 1450 Ala Moana Blvd.,
Honolulu 96814
949-7200
Open Mon.-Sat. 9 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

Such exotic treats as Chinese crack seed (salted and sweet preserved plum with the seed cracked), ginger candy from Indonesia, pickled peaches and preserved mango can be purchased by the ounce or pound from big glass crocks. Prices range from about $7 to $20 a pound, with a quarter-pound minimum. There are packages of shredded cuttlefish and red coconut balls for the adventurous.

Fujioka Super Market

66-190 Kamehameha Hwy., Haleiwa, 96712
637-4520
Open Mon.-Sat. 8 a.m.-8 p.m., Sun. 8 a.m.-5 p.m.

The wine department in this family-owned North Shore market is so good even Honolulu residents make the trek to buy premium and difficult-to-find wines by the case. Liquor department manager Lyle Fujioka, a devoted wine connoisseur himself, has stocked an excellent selection of wines mainly from California's Napa and Sonoma counties. "The best part about shopping for wine here is that you can bargain with Lyle," says brother Norman. But you'll soon realize that the prices are very good to start out with.

Henry's Market at Liberty House

Ala Moana Center, 1450 Ala Moana Blvd.,
Honolulu 96814
941-2345
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

After you've shopped till you dropped at Ala Moana Center, find your way to the top floor of Liberty House for this pleasant bakery and deli counter. You can sit and have a piece of pear tart with cappuccino, or select pizzas, chicken salad, or pastrami sandwiches to take

translate to southern Mainland climates and casual lifestyles. Prices run much lower than shops elsewhere for the same quality. Hemming service is provided at an extra fee. Next door is the outlet for men's casual wear such as aloha shirts and shorts. The last Sunday of each month is Sale Sunday.

Rafael

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
949-6588
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

The casual wear you buy here will go anywhere in the world. Expect very fashion conscious wear for anyone from 28 to 50—provided they're up on the latest trends. The sizes in the Ala Moana store seem smaller and the styles younger (although the sales staff swears this isn't so) than the other shop in Kahala Mall.

Summerhill

Ward Centre, 1200 Ala Moana Blvd., Honolulu 96814
593-2272
Open Mon.-Sat. 10 a.m.-9 p.m., Sun. 11 a.m.-4 p.m.

If the essence of a boutique means you get choice merchandise and personalized attention, this is it. This small shop is tucked into a corner of Ward Centre, which means it doesn't get a lot of foot traffic. Too bad, because the clothing is charming. Fun hats, footwear and handbags to go along with the long vests, natural fabrics and romantic dresses.

Swim Suit Warehouse

Royal Hawaiian Shopping Center, 3rd Floor, 2201 Kalakaua Ave., Waikiki 96815
922-8100
Open Mon.-Sat. 9 a.m.-10 p.m., Sun. 9 a.m.-9 p.m.

With more than 6,000 women's bathing suits to choose from and sizes that go up to 22, almost anyone should be able to find something to wear to the beach. Bikinis are $23.95, while one-piece suits go for $26.95 to 34.95. Name designers like Gottex turn up every once in a while, some at higher prices, and the variety isn't bad.

Tahiti Imports

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
941-4539
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

Classic South Seas wear here in bold, bright colors and 100 percent cotton. Check out the yards and yards of brilliant *pareu* fabric sold from the bolt. Great for taking home to make tableware like napkins and tablecloths—or even summer outfits for the kids. The oversize T-shirts with patterns of island leaves and flowers make great beach cover-ups and sleepwear. Look for other island classics like coconut soap and tortoise-patterned bracelets and hair combs. Dried out by the sun? Monoi Tahiti coconut oil works on your body, in and out of the sun. Tahitian women even use it to moisturize their hair after a shampoo.

Flowers

Aloha Leis & Flowers

1145 Maunakea St., Honolulu 96817
599-7725
Open Mon.-Sun. 8:30 a.m.-9 p.m.

Walking through Chinatown, we always like to stop off at one of the many small lei stands that line the streets. You can see whole families stringing flowers inside most of the storefronts, but on the corner of Maunakea and N. Pauahi streets, at this shop, the whole family sits outside eating *laulau* or *lomi* salmon while stringing some of the nicest lantern ilima, carnation and tuberose leis. These cost $2 to $20, depending on the pattern and rarity of the flowers.

Cindy's Lei and Flower Shoppe

1034 Maunakea St., Honolulu 96817
536-6538
Open Mon.-Sat. 6 a.m.-9 p.m., Sun. 6 a.m.-7 p.m.

Just down Maunakea Street toward Honolulu Harbor, you'll find Cindy's, specializing in anthuriums, orchids and protea.

again. Her designs are a favorite with island women for their bold style and primary colors. They're not for the faint-hearted when it comes to fashion. Also look for island-style jewelry and accessories. She carries some men's aloha shirts as well.

Mandalay

Halekulani Hotel, 2199 Kalia Rd.,
Waikiki 96815
922-7766
Open daily 9 a.m.-9 p.m.

Phyllis Bowen was one of the island's top interior designers. Her pretty little shop in the Halekulani Hotel reflects her innate good taste and love of the finest in Asia and the Pacific. The mark-up on everything seems exceptionally high, but so is the quality. There are evening bags made of rare old ikat and batik fabrics in the $300 range, gilded Thai baskets for a mere $150 and kimono silk dresses and jackets by island designer Anne Namba for $500 and up. Worth a look if you have plenty to spend. There are other branches on Maui at the Kapalua and Wailea resorts. Validated parking.

McInerny

Royal Hawaiian Shopping Center,
2201 Kalakaua Ave., Waikiki 96815
971-4275
Open daily 9 a.m.-11 p.m.

There are two floors of "designer heaven" in the Royal Hawaiian Shopping Center with top lines from DKNY, Sonia Rykiel, Polo, Moschino, Armani, Calvin Klein and Burberry's to Carole Little. The Sale Studio upstairs sells everything at 30 percent off and when that doesn't go, they move the merchandise to the other end of the shopping center at Andrade's for a 50 percent or more discount. Near the 50 percent-off shop is an arcade of even more designer wear from the Inter Pacific Hawaii Retail Group which operates McInerny, Andrade and Carol & Mary shops.

Noa Noa

Ala Moana Center, Center Court,
Honolulu 96814
947-4451
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m. -5 p.m.

This Big Island shop is newly opened in Ala Moana Center. Look for comfortable clothing in natural fabrics at moderate prices. The look is definitely Southeast Asian with oversize dresses, jumpers and pajama-like outfits in batik and hand-painted fabrics perfect for just about anywhere. Very nice natural accessories like handbags and jewelry. A good place for reasonably priced gift items to take home.

Pomegranates in the Sun

Ward Warehouse, 1050 Ala Moana Blvd.,
Honolulu 96814
591-2208
Open Mon.-Fri. 10 a.m.-9 p.m., Sat. 10 a.m.- 6 p.m., Sun. 10 a.m. - 5 p.m.

The knowledgeable and exuberant staff at Pomegranates makes it a fun place to shop. The clothing runs moderate to expensive and tends to be jammed into a small space, but there are fashion treasures in exotic and natural clothing. The staff is expert in showing you different and new ways to wear designs from Blue Fish to their own label of inexpensive linen. An excellent place for accessories such as silk and chiffon hand-dyed scarves and amusing necklaces, earrings and pins. A new branch has recently opened in Kahala Mall.

Princess Kaiulani Fashions

1222 Kaumualii St., Honolulu 96817
847-4806
Open Mon.-Sat. 9 a.m.- 5 p.m. (Sale Sundays 10 a.m.- 3 p.m.)

Joan Anderson's muumuus are just plain pretty. They give the impression you've just stepped out of *Victoria* magazine with their cotton laces and cottage floral prints. This factory store is in Kalihi and out of the way for a visitor without a car, but well worth it if you're thinking of investing in Hawaiian wear. Actually most of these fashions would

Coco's Clothing

Royal Hawaiian Shopping Center, 2301 Kalakaua Ave., Waikiki 96815
924-3888
Open daily 9 a.m.-10 p.m.

Designers like Adrienne Vittadini, Anne Klein, Nina Ricci and Fendi are featured in this friendly shop aimed primarily at the Japanese visitor (this means small sizes). There is a good selection of designer costume jewelry that looks out of place worn in Waikiki, but would work just fine back home. Look for Nicole Miller's funny, bright ties and a large assortment of beaded jackets and dresses from $380 and up.

Crazy Shirts

Royal Hawaiian Shopping Center, 2201 Kalakaua Ave. at Lewers Road, Waikiki 96815
924-6646
Open daily 9 a.m. - 11 p.m.

Garfield is right at home at Crazy Shirts, one of the first shops of its genre on the beach. There are more than 40 heat-transfer appliqués of the great cat to T-shirts from plain white to Day-Glo pink and green and all shades in between. Crazy Shirts also sells shorts, caps and other casual wear.

Designs by Puamana Crabbe

Plumeria Square, 2909 Waialae Ave.,
Honolulu 96826
732-4445
Open Mon.-Fri. 10:30 a.m.-4:30 p.m., Sat. by appointment.

Off the beaten path for a visitor, Crabbe makes the custom muumuus island women with a keen fashion sense cherish. Her colors are contrast-y and bold. The patterns owe their simplicity to Hawaiian heritage quilts. It would be a good idea to call ahead for directions because finding it is tricky if you don't know the area (not far from Waikiki).

Hawaiian Heirloom Jewelry

Royal Hawaiian Shopping Center, 2301 Kalakaua Ave., Waikiki 96815
924-7972
Open daily 9 a.m.-10 p.m.

Queen Liliuokalani, shortly before the overthrow of the Hawaiian kingdom, gave a dear friend a gold Victorian bracelet with the words "Aloha Oe" engraved in black. Bracelets like the queen's have been given and cherished by island women for generations since. You can have a personalized bracelet, ring or pendant made here in 14k or 18k gold, white gold or platinum. This factory shop provides one-day enameling service and will mail your order to the Mainland.

Local Motion

1714 Kapiolani Blvd., Honolulu 96814
955-7873
Open Mon.-Sat. 9 a.m.-9 p.m., Sun. 9 a.m.-6 p.m.
Windward Mall, Kaneohe 96744
263-7873
Open Mon.-Sat. 10 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

Want to dress like the surfers and other locals really do? Shop here for the best T-shirts, shorts, swimwear and other casual duds worn by Hawaii's coolest guys and gals. The prices are fair and the quality is good. You can also buy surfer decals, heavy duty sunblock and all sorts of surfer paraphernalia from key chains to Velcro wallets. Check the phone book for other locations around the island.

Mamo Howell

Ward Warehouse, 1050 Ala Moana Blvd.
Honolulu 96814
592-0616
Open Mon.-Fri. 10 a.m.-9 p.m., Sat. & Sun. 10 a.m.-5 p.m.

Mamo Howell was a top international fashion model and hula dancer in such tony establishments as the old Halekulani Hotel. When she began making her own twist on the venerable muumuu over a decade ago, she turned the industry on its ear and made them fashionable once

humuhumunukunukuapuaa and his fishy relations, or almost anything else Hawaiian, should check in at this bookstore. Five separate stands groan under piles of such books as *Plants and Flowers of Hawaii, Under the Hula Moon, Encounters with Paradise* and *Ruling Chiefs.* A whole section is dedicated to children's books. The usual travel guide books and several thousand non-Hawaiian titles including top national best-sellers fill every available bit of wall space not given over to narrow aisles jammed with shoppers.

Rand McNally Map & Travel Store

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
944-6699
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.
See "Gifts" on pg. 81 for more information.

Tusitala Bookshop

116 Hekili St., Kailua 96734
262-6343
Open Mon.-Sat. 10 a.m.-5:30 p.m., Sun. 10 a.m.-4 p.m.

Need to do some research on World War II, or find an out-of-print book on Hawaiian history? This book shop is a gem. Located on the windward side of the island, it's worth the drive if you love old used and rare books. A favorite stop for collectors and scholars, Tusitala specializes in Hawaii and the South Pacific as well as American military history.

Waldenbooks

Ward Warehouse, 1050 Ala Moana Blvd., Honolulu 96814
591-2722
Open Mon.-Sat. 10 a.m.-9 p.m., Sun. 10 a.m.-6 p.m.

There are bookstores belonging to this national chain throughout Hawaii. This one is located near Waikiki and you'll be able to pick up the best seller you forgot to buy before leaving for vacation, or any one of dozens of magazines from the French *Vogue* to *Country Living.* There are always discounts, and the selection of Hawaiiana is good.

Clothes

If you just plain love to shop, and are addicted to clothes shopping in particular, **Ala Moana Center** (1450 Ala Moana Blvd.) is a must. You may never want to get out of your T-shirt and swimsuit while in Waikiki, but sooner or later you will want to dress up. In the center of Ala Moana is a chic designer row with branches of top boutiques you never expected to find in the middle of the Pacific. Try Charles Jourdan for shoes, Adrienne Vittadini and St. John Boutique for fine knits, Christian Dior, Chanel, Armani and Escada for international style, and American favorites at The Gap and Banana Republic. Top it all off with jewelry from Kenneth Jay Lane. You'll think you never left Beverly Hills.

Anne Namba Designs

2961-B E. Manoa Rd., Honolulu 96822
988-9361
Open Mon.-Sat. 10 a.m.-5:30 p.m.

Even Hillary Clinton couldn't resist this local designer's elegant twist on the ageless kimono. Namba's cottage-like workshop and retail outlet in Manoa Valley is a favorite with affluent island women. Her designs are sold in top Mainland stores such as Bergdorf Goodman and Neiman Marcus. The timeless quality of fine silk fabric is projected in simple, wearable separates, jackets and dresses.

Boutique Marlo

Royal Hawaiian Shopping Center, 2201 Kalakaua Ave., Waikiki 96815
923-7077
Open Mon.-Sat. 9 a.m.-10 p.m., Sun. 9:30 a.m.-9 p.m.

Hand-painted clothing, original silks and cottons from local designers and a terrific selections of hats make this Waikiki boutique worth a stop.

other fine woods, art glass, handmade jewelry and fiber. There are pastels by artist Russell Lowrey, ceramics by Gail Bakutis along with furniture and bowls made from Hawaiian woods and hand-crafted silver jewelry.

Out of Africa

Ward Warehouse, 1050 Ala Moana Blvd., Honolulu 96814
591-6260
Open Mon.-Fri. 10 a.m.-9 p.m., Sat. 10 a.m.-6 p.m., Sun. 10 a.m.-5 p.m.

Shop to the strains of Miriam Makeba in this varied and fascinating shop featuring gifts from all over the African continent. The salespeople here are especially knowledgeable and enthusiastic about their wares. Look for Kisii soapstone carvings from the Kisumu region near Lake Victoria in Kenya, mud cloth, beaded necklaces, and spicy, scented minimga wood, also known as "African mahogany."

Queen Emma Summer Palace Gift Shop

2913 Pali Hwy., Honolulu 96817
595-3603
Open daily 9 a.m.-4 p.m.

This small shop is located behind the stately Victorian summer retreat of Queen Emma and King Kamehameha IV. There are the usual cards, coffee mugs and napkins. Look for handmade children's clothing in Hawaiian fabrics, seed and shell jewelry, and a good selection of books for history buffs. This is a rainy region, and they carry umbrellas made of Hawaiian materials with koa wood handles.

Shop Pacifica

Bishop Museum, 1525 Bernice St., Honolulu 96817
848-4158
Open daily 9 a.m.-5 p.m.

This museum gift shop carries a large selection of books on Hawaiiana, as well as bowls made of island woods, kukui nut necklaces, feather leis, Niihau shell jewelry and a selection of island butters and honeys which visitors may sample. There are calabashes, T-shirts by contemporary Hawaiian artist Sig Zane, Hawaiian quilt pattern pillow covers and kits, coffee mugs by Hawaiian designers, Hawaiian music in CD and cassette formats and children's books.

Books

Borders Books & Music

94-821 Lumiaina St., Waikele Center, Waipahu 96797
676-6699
Open Mon.-Thurs. 9 a.m.-10 p.m., Sat. 9 a.m.-11 p.m., Sun. 9 a.m.-9 p.m.

If a mega-book and music store with over 132,000 books and 70,000 music titles can be friendly, this one is it. Newly opened in the Waikele complex, Border's has become an instant favorite with islanders. There is an emphasis on local Hawaiian, classical and jazz musical CDs and tapes. The book section carries one of the largest selections of Hawaiiana in the state, and the magazine section will send you reeling with as many as 2,000 different publications. There are all the usual best-sellers and videos you would expect from a bookstore. A coffee shop with biscotti and cappuccino let you take a break from all that reading. Another Borders is planned for Ward Centre in the near future.

Honolulu Book Shops

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
941-2274
Open Mon. - Sat. 9 a.m.-9 p.m., Sun. 9:30 a.m.-5 p.m.
1001 Bishop St., Honolulu 96813
537-6224
Open Mon.-Thurs. 8:30 a.m.-5 p.m., Fri. 8:30 a.m.-6 p.m., Sat. 9 a.m.-4 p.m.

Those who can't do without knowing that the phrase *mai haule ke keiki* means "the child almost fell," or who want the inside dope on that archetypal Hawaiian form of Terpsichore, the hula, or the dirt on

of ikat and batik fabrics from Japan, Indonesia, Thailand and India, along with a comprehensive selection of art and children's books. Prices are very reasonable—and the quality high.

Arts of Paradise Gallery

International Market Place, 2330 Kalakaua Ave., 2nd Floor, Waikiki 96815
924-ARTS
Open daily 9:30 a.m.-10 p.m.

This fine art gallery features 40 Hawaii artists in an open-air tropical environment smack in the center of Waikiki. Featured are the hand-dyed collage papers, clay masks and paintings of Susan Rogers-Aregger, abstract watercolors and acrylics of Susie Brooks and Hawaiian florals and portraits of Connie Hennings-Chilton. Once a month visiting artists demonstrate their work. Also look for greeting cards, wearable art and pottery. They will pack and ship your purchases home.

Baik Designs Inc.

Gentry Pacific Design Center, 560 N. Nimitz Hwy., Honolulu 96817
524-2290
Open Mon.- Fri., 10 a.m.-5 p.m., Sat. 10 a.m.-4 p.m.

Tightly woven baskets from Lompoc, blue and white ikat from Flores, and teak reproductions of Colonial furniture from all over Indonesia, are the centerpiece of this tasteful and romantic shop in the Gentry Pacific Design Center in Iwilei. Ed Tseu has the eye of a connoisseur when shopping the islands of Bali, Sumatra and Java. He culls through all the junk to import the jewels at reasonable prices. His silver and beaded jewelry selection is small, but choice.

Clair De Lune

Ward Warehouse, 1050 Ala Moana Blvd., Honolulu 96814
596-0808
Open Mon.-Fri. 10 a.m.-9 p.m., Sat. & Sun. 10 a.m.-5 p.m.

Step across the threshold and you'll be looking for Dorothy Lamour and Sadie Thompson. You can find a set of dishes from the old Halekulani Hotel coffee shop, mint condition luggage worthy of Carole Lombard, and silver and ivory jewelry from old time Honolulu shops such as Ming's and Wichman's. Prices are high, but so is the quality and condition.

Martin & MacArthur

Gentry Pacific Design Center,
560 N. Nimitz Hwy., Honolulu 96817
528-3373
Open Mon.-Sat. 9 a.m.-5:30 p.m.

Traditional Hawaiian koa furniture and housewares from this respected manufacturer are in the finest houses and public buildings in the islands. They have recently begun making a contemporary Mission line, as well as high quality gifts such as bowls, letter openers, wooden bound books, picture frames and koa pencils. Their specialty is island woodwork. It can be pricey.

Mission Houses Museum Gift Shop

553 S. King St., Honolulu 96813
531-0481
Open Mon.-Sat. 9 a.m.-4 p.m., Sun. noon-4 p.m.

Right in the middle of the downtown historic district, the museum shop offers Hawaiian gift items from gifts cards and cocktail napkins to jams, jellies and Kona coffee. You can find handmade pages done on the mission press and suitable for framing and table leg dolls just like the ones the missionary children played with. There is also a wide selection of books on Hawaiian subjects, especially for children.

Nohea Gallery

Ward Warehouse, 1050 Ala Moana Blvd., Honolulu 96814
596-0074
Open Mon.-Fri. 10 a.m.-9 p.m., Sat. 10 a.m.-6 p.m., Sun. 10 a.m.-5 p.m.

Honolulu's finest collection of contemporary artists and crafts-people. Nohea represents over 400 artists working in koa and

Carriage House Antiques

Kilohana Square, 1016-F Kapahulu Ave., Honolulu 96816
737-2622
Open Mon.-Sat. 10 a.m.-4 p.m.

Don't miss this antique shop if you love old Oriental, European and American tableware. They have an extensive collection of porcelain, silver and glassware that's always changing. Whether you're looking for something grandmother used to have, or etched Hawaiian glassware from the '40s, you're likely to find it here. This is also the place to look for authentic old Hawaiian calabashes and an occasional pig board.

Gallery Mikado

938 Maunakea St., Honolulu 96817
521-3999
Open Mon.-Sat. 10:30 a.m.-4:30 p.m., Sun. noon-2:30 p.m.

Original Japanese woodcuts, antique scrolls and pottery, Sung bowls from China, along with modern Japanese art are among the goodies Gallery Mikado displays. There are also excellent reprints of Hiroshige that look a lot better than late-run originals and sell at considerably less than one-tenth of the price.

Garakuta-Do

Eaton Square, 444 Hobron Ln., Penthouse 1, Honolulu 96815
955-2099
Open Tues.-Sat. 11 a.m.-6 p.m., Sun. 11 a.m.-4 p.m.

Deeply patinated, turn-of-the-century woven bamboo baskets and antique lacquered chests may be the most interesting items in this shop, though we must confess to a fascination for several cast-iron medicine grinders with wooden-handled rolling grinders and massive iron teapots perfect as door stops or flower stands. But the best bargains may be the *haori* women's jackets, obi and full-length kimonos—100 percent silk and authentic, as the sweat patches on the inside prove—that go for $20 to $600.

Miko Oriental Art Gallery

Kilohana Square, 1016-G Kapahulu Ave., Honolulu 96816
735-4503
Open Mon.-Sat. 10 a.m.-5 p.m.

Want to put something old and valuable on consignment, or get an appraisal on an Oriental piece Aunt Mae had around the house for years? Ferdinand "Miki" Micklautz has traveled the world for years savoring exotic cultures. This medium-sized shop is filled with ceramics from Japan, China, Thailand, Korea, as well as jade, bronzes and Asian furniture. You will get an education along with your purchase.

Robyn Buntin Galleries

900A Maunakea St., Honolulu 96817
523-5913, or (800) R-BUNTIN
Open Mon.-Sat. 9 a.m.-5 p.m.

Although known for the high quality framing, this is one of the best dealers of Oriental art, specializing in a full range of jade from pieces dating back to 4000 B.C. in China to twentieth century carvings and jewelry. Look for netsuke, snuff bottles, Chinese and Japanese paintings and Buddhist images. Buntin's art department carries very specialized books on Oriental subjects which can be very expensive. There are some furniture pieces as well as hibachis. This shop is for the serious collector.

Arts & Crafts

Academy Shop

Honolulu Academy of Arts, 900 S. Beretania St., Honolulu 96814
532-8703
Open Tues.-Sat. 10 a.m.-4:30 p.m., Sun. 1 p.m.-5 p.m.

Hand-blown and etched glass, ceramic animals, hand-turned koa wood bowls, folk art jewelry, posters, prints and cards by local artists, are featured in this gem of a shop inside the Honolulu Academy of Arts. You'll find heavily crazed raku pottery and a respectable sampling

Shops

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Antiques

Aloha Antiques & Collectibles

926 Maunakea St., Honolulu 96817
536-6187
Open Mon.-Sat. 8:30 a.m.-4:30 p.m., Sun. 8:30 a.m.-3:30 p.m. & by appointment.

Anything that anyone ever owned and threw away is likely to show up in this stuffed-to-overflowing shop in Chinatown. You'll find treasures of every size, color and persuasion. There are those who swear that dedicated hunting here pays off. You may find real bargains in hotel silverware, depression glass, American pottery, amber jewelry and Hawaiiana. Prices are highly negotiable. Convenient parking lot across the street.

Bailey's Antiques and Aloha Shirts

517 Kapahulu Ave., Honolulu 96815
734-7628
Open Mon.-Sat 9 a.m.-8 p.m., Sun. 10 a.m.-6 p.m.

This mainstay of Hawaii kitsch is now in a new location down the street, but still in the same Kapahulu neighborhood. Bailey's specializes in new and old aloha shirts. The Japanese clientele is wild about the selection of vintage jeans. Other good finds are in vintage jewelry and class rings. This is where you can add to your collection of Zippo lighters or rent a gorilla costume for your next party. During the Halloween season in late October the floor is filled with hundreds of costumes.

Bushido Antiques

936 Maunakea St., Honolulu 96817
536-5693
Open Tues.-Sat. 10 a.m.-5 p.m. & by appointment.

Bushido, so named because it specializes in Japanese swords and sword fittings for the eleventh century to the present day, caters to people from all over Japan and the mainland as well as local collectors. Robert Benson, the owner and proprietor, who studied Japanese sword polishing, restoration and appraisal in the early sixties, also purveys fine Korean antiques. This shop is for serious collectors. Catalogues available by mail.

Paradise Lounge

Hilton Hawaiian Village, 2005 Kalia Rd., Waikiki 95815
949-4321
Open nightly 5:30 p.m.-midnight. Shows 8 p.m.-midnight. No cover. All major cards.

Olomana, led by Jerry Santos, has been one of Hawaii's pioneering island groups, specializing in but not restricted to Hawaiian songs that are both authentic and experimental and mostly personal. The group's panoramic grasp of Hawaii—hapa-haole tunes unfold, side-by-side with old standards—makes Olomana a treasure trove of culture and emotions. Usually, the group includes singer Santos, bassist Wally Suenaga and drummer Willie Paikuli. If singer/slack-key guitarist Haunani Apoliona joins in, as she does one of the two nights, she brings authority and grace to her Hawaiian songs. In the living room setting of sofas and alcoves, Olomana truly is paradise.

Sand Island R&B (Restaurant & Bar)

197 Sand Island Access Rd., Honolulu 96819
847-5001
Music Wed.-Sat. from 9 p.m. No cover. No cards.

Off-beat and out of the way, this Sand Island outpost—in the heart of the industrial sector of the city—is making inroads as a bona fide blues capital. Wednesday is Blues Jam or open mike night; acts like Big Al & the Bombers, Keith Olson & the Renovators and Someone Else play the rest of the week. The Honolulu Blues Society holds its general meetings here, usually followed by—what else?—a blues jam.

Sea Lion Café

41-202 Kalanianaole Hwy. at Makapuu Pt. (Sea Life Park), Waimanalo 96795
259-7933
Shows Fri. 8:30 p.m. Most shows $7; park admission extra. No cards.

Imagine bringing together the Beach Boys, the New Kids on the Block and Lionel Richie, and planting them in Sea World. Now add the trade winds, and you have the Sea Lion Café (formerly the Galley Restaurant), perhaps the most intriguing venue in the Islands. It's located on the grounds of Sea Life Park, and every Friday night there's another spectacle. A thick canopy of stars with an occasional moon augments live performances by some of the finer Island acts including Kapena, Olomana, Ledward Kaapana and Ikona and Genoa Keawe, and newer finds like Kaau Crater Boys and Na Leo Pilimehana. All that sound is just a stone's throw away from the lava-lined shores of the Pacific.

Shell Bar

Hilton Hawaiian Village, 2005 Kalia Rd., Waikiki 96815
949-4321
Open daily 11 a.m.-1 a.m. Music nightly 8:30 p.m.-12:30 a.m. No cover, one-drink minimum. All major cards.

Located in Hawaii's largest convention hotel, this is easily Honolulu's most popular meeting spot: an open-air, sofa-dominated lounge/bar right next to the lobby. Noly Paa is the pianist in residence and he plays everything from Broadway to Memory Lane nightly except Mondays, when Peter Apo takes over. There's patter and chatter aplenty, and wondrous people-watching. All for a one-drink minimum.

Uncle's Place

1315 Kalakaua Ave., Honolulu 96826
946-0000
Music Fri.-Sat. 9 p.m.-1 a.m., Sun. 6 p.m.-midnight. No cover. No cards.

A fledgling club, owned by Uncle Eddie Ogawa, intent on bringing back old-fashioned backyard Hawaiian music. Favorites like Auntie Genoa Keawe, Ainsley Halemanu, Kawai Cockett and Uncle Eddie's Trio have been showcased; only traditional Hawaiian acts are sought. A weekly Hawaiian floor show is in the works. Could this be 1950 again?

Wave Waikiki

1877 Kalakaua Ave., Waikiki 96815
941-0424
Open nightly 9 p.m.-4 a.m. Music 9 p.m.-1:30 a.m. Cover $5 after 10 p.m. No cards.

Hawaii's best rock'n'roll club, where the hip and the hot assemble, is also a periodic "showcase" for visiting Mainland talent; Grace Jones and Oingo Boingo have appeared in the past. It appeals to a younger trendoid clientele that wants to dance the night away. Minimum age 21.

fans, who can sip and listen or sup in the main dining room which sports photos of the surfing legend.

Fast Eddie's

52 Oneawa St., Kailua 96734
261-8561
Shows Thurs.-Sat. 9:30 p.m.-12:30 a.m. Cover varies ($3-$5). AE, MC. V.

Windward Oahu's "everything" club, Fast Eddie's is busy with an eclectic line-up: stand-up comics, rock bands, Hawaiiana favorites, even male strippers. Big draws are Kapena, Willie K., and Tropical Knights.

Hanatei Bistro

6650 Kalanianaole Hwy., Hawaii Kai 96825
396-0777
Dinner nightly from 5:30 p.m. Music from 6:30 p.m. No cover. AE, MC, V.

As unlikely but as savory as the French cuisine with an Asian-Island spin, Hanatei's music is a mixed bag, more of an appetizer than an entrée, but wonderful nonetheless. Fridays jazz rules, with the Greg Pai Trio; Sunday evening features classical music. On Tuesdays, the chef herself, OnJin Kim, a trained opera singer, doffs her toque to sing arias backed by pianist B.B. Freitas.

Harry's Bar

Hyatt Regency Waikiki, 2424 Kalakaua Ave., Waikiki 96815
923-1234
Open daily 7:30 a.m.-11 p.m. Music daily at 3:30 p.m., Mon.-Thurs. 7:30 p.m.-10:30 p.m., Fri. & Sat. 7:30 p.m.-11 p.m. No cover. All major cards.

In the heart of the Hyatt's waterfall-accented atrium, the open-air Harry's Bar is casual and comfortable, airy and pure joy, as long as the weather cooperates. The musical action starts mid-afternoon, when small groups and hula soloists provide Polynesian syncopation; the Hawaiiana acts include Tropical Beat, Lilikoi Sisters, Te Vai Uranui. Nighttime, it's a contemporary motif, with Augie Rey & City Lights pounding out Latin, pop and jazz favorites. After a day on the beach, this is a wonderful retreat

Hy's Steak House Lounge

Waikiki Park Heights Hotel, 2440 Kuhio Ave., Waikiki 96815
922-5555
Open nightly 5:30 p.m.-1:30 a.m. Music Tues.-Sat. 9 p.m.-12:30 a.m. No cover. All major cards.

A singer-composer who looks more like an accountant, Audy Kimura, performs in true troubadour fashion, sharing originals that have landed him several Hoku Awards (the Hawaii music industry's equivalent of the Grammys). The living room decor turns the entertainment into a mellow home-style party, but seats are limited and usually occupied by Kimura fans.

Java Java Café

760 Kapahulu Ave., Honolulu 96816
732-2670
Showtimes vary: 8 p.m., 8:30 p.m., 9 p.m. or 9:30 p.m., depending on activity or night; best to call for schedule and prices. No cards.

It's like coffee—many blends, many brews, many flavors—as collegians, twentysomethings, thirtysomethings and just plain curious assemble for anything from classical ensembles to Celtic harpist, from stand-up comics to blues, from rock to flamenco. Not for everyone, but something, surely, for most people some of the time. And yes, there are coffees, smoothies, sandwiches and salads—in what ultimately is Honolulu's version of a coffeehouse cum culture club.

Mezzanine Restaurant

Waikiki Terrace Hotel, 2045 Kalakaua Ave., Waikiki 96815
955-6000
Music Thurs.-Sat. from 6 p.m. No cover. All major cards.

Dinner music needn't be bland or taped; in Kimo Bicoy's case, it's a series of intimate mini-shows. His repertoire is vast, encompassing Top 40 ballads and Broadway medleys; in consideration of the high tourist traffic, he also programs hapa-haole favorites. His guitar is like his voice: soft, special, tender—and eager to tell a story.

Café Sistina

1314 S. King St., Honolulu 96814
596-0061
Music Fri.-Sat. 10 p.m. -1:30 a.m. No cover. All major cards.

Alisa Randolph & Breathless display a powerful rhythm 'n' blues posture as she combs the blues from the Top 40 and jazz classics in a socko sing-out. A great place for after-movie, after-play diversions; or go early for dinner and get the best seats.

Luaus

Many visitors to the Islands want to sample that greatest of all picnics, the luau. While you'll see many advertised in magazines, in newspapers and even in your hotel, it pays to know exactly what you're getting into before you lay down your hard-earned cash. Many luaus emphasize fun over tradition, and present Hawaiian culture in extremely thin slices with polyester packaging. The luau audience—that's you—will usually be in the hundreds. Check with your hotel concierge; she may have a hot tip on a backyard bash that would be truly authentic. Or, if you're here in Paradise with a big group, cater your own by calling **Iva's Komplete Katering** (841-4041). Otherwise, it's a community bus ride to one of the following commercial luau experiences: **Chuck Machado's Luaus** (836-0249), **Germaine's Luau** (941-3338, 947-1244) or **Paradise Cove Luau** (973-5828). The Paradise Cove venture at Ko Olina resort includes arts and crafts activities, a lavish show and participatory events (hula, lei-making, etc.).

Music Clubs

After Dark by Ginza

1130 Nimitz Hwy., Honolulu 96817
533-2080
Doors open at 7:30 p.m. on show nights; most shows from 8:15 p.m. Cover varies. Those under 18 must be accompanied by a responsible adult. No cards.

After Dark lights up after the sun sets and the fun at this alternative hip-hop/rap venue has been a showcase for some heavy duty-cult favorites like 2Pac Shakur. Not for the squeamish but definitely a twentysomething's treat.

Andrew's Restaurant

Ward Centre, 1200 Ala Moana Blvd.,
Honolulu 96814
591-8677
Open daily 11 a.m.-10 p.m. Shows Wed.-Sat. 8 p.m.-11 p.m. No cover. All major cards.

Mahi Beamer mans the piano bar; he's one of the Islands' authorities on Hawaiian music so it's not surprising to hear him share his catalog of culture and history with each song. Now in his second year in the lounge adjoining the restaurant. A bonus: It is not uncommon for spectators, often fellow entertainers, to burst into impromptu hula or song.

Duke's Canoe Club

Outrigger Waikiki, 2335 Kalakaua Ave.,
Waikiki 96815
922-2268
Open 11 a.m.-midnight. Music 4 p.m.-6 p.m. & 10 p.m.-midnight. AE, MC, V.

Visitors discovered this spot before the locals, since it sits on the edge of the Pacific, the perfect vantage point to watch the sun go down. But with the addition of a rotating series of top names (Peter Moon Band, Moe Keale, Henry Kapono, for example) for weekend shows, Duke's (named after the surfing giant, Duke Kahanamoku) has been drawing waves of

Polynesian twist. Hirokawa makes Hawaiian gods vanish; his support cast features Asians and Polynesians aplenty. Chained and bound, he manages to make his great escape à la Copperfield, but small wonder—some of his effects are from the same creators of Copperfield's dashing tricks.

Monarch Room

Royal Hawaiian Hotel, 2259 Kalakaua Ave., Waikiki 96815
923-7311
Shows Tues.-Thurs 8:30 p.m., Fri.-Sat. 8:30 p.m. &10:30 p.m. Dinner seating 6:30 p.m. ($56.50). Cocktail seating 8 p.m. ($32) & 10 p.m. Fri.-Sat. only ($22.50). All major cards.

The Brothers Cazimero are Hawaii's premiere singing duo. Their repertoire reflects strong island roots and history, but their music is also innovative and experimental. Known for a hybrid contemporary Hawaiian sound, Robert (on stand-up bass fiddle) and Roland (on guitar, sitting atop his trademark white cube) often sound like a whole band, garnishing their music with exquisite harmonies, including falsetto tones; dancers stretch from traditional hula to balletic variations. The Monarch Room, in the famed Pink Palace that is the Royal Hawaiian, is the undisputed jewel of Waikiki showrooms and The Caz, as the brothers are called, are the perfect diamonds for this precious beachfront setting.

Outrigger Main Showroom

Outrigger Waikiki Hotel, 2335 Kalakaua Ave., Waikiki 96815
923-0711, 922-6408, 923-7469
Shows Mon. & Tues. 9 p.m., Wed.-Sat. 7 p.m. & 9 p.m. Dinner seating 7 p.m. (Adults $46.50, Children 5-11 $38) & 9 p.m. (Adults $49.50, Children $39.50). Cocktails only Adults $28.50, Students $22.50, Children $18.50. AE, D, DC, MC, V.

The Society of Seven, ensconced in this club for 25 years, offers a luxurious ride down music's memory lane with pauses on Broadway and in Hollywood. SOS also throws in some comedy and impressions to boot. A favorite among locals and visitors, SOS is known for its show-stopping costumed finales: recent productions have focused on *Les Misérables*, *The Phantom of the Opera*, and other Great White Way wonders. Lead singer Gary Bautista is a veritable workhorse, doing a myriad of vocal impressions: Elvis, Julio Iglesias, Dean Martin, Liberace, Ray Charles, Stevie Wonder. The genius of this musical spectacle is group leader Tony Ruivivar, who annually updates the repertoire.

Polynesian Palace

Outrigger Reef Towers Hotel, 227 Lewers St., Waikiki 96815
924-8844
Shows Tues.-Sat. 7 p.m. Dinner show: Adults $46.50, Children $38.50. Cocktails only: Adults $28.50, Students $22.50, Children $18.50. All major cards.

Loyal Garner and Melveen Leed are teamed up in an early-hour revue that capitalizes on the prowess and strength of each. Garner is the unchallenged Lady of Love, Leed the undisputed Tita (a local term of affection). They mix music with mirth—and then some hula. It's a new but winning combination that locals adore and visitors are discovering.

Jazz

Café Picasso

Alana Waikiki, 1956 Ala Moana Blvd., Waikiki 96815
941-7275
Shows Fri.-Sat 6:30 p.m..-10:30 p.m. No cover. AE, DC, MC, V.

Jimmy Borges, a life-long jazz buff, plays to his devotees as if he's singing in his living room. His new home base is part bar, part restaurant, part art museum (there's a million dollar collection of Picasso artwork on the wall showcases) ... and very much a party scene, with Borges' gift of gab matching his penchant for song. His Sinatra stylings are particularly chic; guests often join him and keyboarder Betty Loo Taylor for a wing-ding of a sing. Cozy, informal, memorable.

Dinner Shows

Ainahau Ballroom

Sheraton Princess Kaiulani Hotel, 120 Kaiulani Ave., Waikiki 96815
922-5811
Shows Mon.-Sat. 6:30 p.m.-9 p.m. Sunday 6:30 p.m. only. Dinner seatings 5:15 p.m. ($54) & 8 p.m. ($47.50); cocktail seatings 5:45 p.m. & 8:15 p.m. ($25). AE, MC, V.

"Sheraton's Polynesian Revue" is the flagship company of Tihati Productions, Inc., the state's largest producers of Polynesian spectacles. Short of traveling through the Polynesian islands or attending the extravaganza at the Polynesian Cultural Center, a show of such size and authenticity would be hard to find. Trademark specialties include Rarotonga and Fijian songs and dances. And, of course, the spectacular Samoan fire dancing. Costuming is vibrant. For 25 years, the devoted leadership of Jack and Cha Thompson, the original producers-directors, has made this show a Waikiki treasure. There's also a pre-show magic production as a warmer-upper.

Aloha Showroom

Royal Hawaiian Shopping Center, 2233 Kalakaua Ave., Waikiki 96815
971-1400
Shows nightly at 6:30 & 9 p.m. Dinner seating at 5 p.m. & 8:15 p.m. Cocktail seating at 6 p.m. & 8:30 p.m. Adults $59 or $99, depending on dinner package, Children under 12 $49 or $89; cocktail seating $29.

"Legends in Concert" is the Las Vegas offspring that boasts the world's No. 1 Elvis Presley impersonator, Jonathon Von Brana. This glitzy, Vegas-style eye- and ear-filler is also jammed with heavenly recreations of Judy Garland and Marilyn Monroe, but there are current personalities including Dolly Parton, Madonna, Prince and that gloved wonder, Michael Jackson. Bring your cameras—photo ops are plentiful and you get to meet the stars after the show.

Beachcomber Restaurant

Waikiki Beachcomber, 2300 Kalakaua Ave., Waikiki 96815
922-4646
Shows Tues.-Sun. at 7 p.m. Dinner seating 5:45 p.m. ($46); cocktails only ($28). No-cover "Hang Loose' show, Fri.-Sat. 9 p.m. AE, MC, V.

Visitors always put Don Ho on their list of must-sees, along with Waikiki Beach, Diamond Head and the Arizona Memorial. No wonder: Mr. Waikiki delivers such standards as "Tiny Bubbles" and "I'll Remember You" with his trademark laid-back cool. He's moved to a new showroom, in the bowels of the Beachcomber, and he's still sharing his stage with his family of regulars.

Hala Terrace

Kahala Hilton, 5000 Kahala Ave., Honolulu 96816
734-2211
Shows Thurs.-Sat. 9 p.m. Cocktail seating 8:45 p.m. ($9 plus a two-drink minimum). Dinner seating 7 & 7:30 p.m. ($46). All major cards.

Danny Kaleikini, the state's ambassador of aloha, has been performing in this room for nearly 30 years—the longest anyone has been in the same room on Oahu. He mixes Hawaiian and Polynesian numbers with a few Japanese tunes, with the aplomb of a gourmet chef whipping together ingredients from exotic cultures. The Terrace looks like a large canopied *lanai*. A few numbers are actually staged on the lawn just yards away from the lapping sea. (The hotel and the showroom are slated for renovation and closure from February, 1995 until fall).

Hilton Hawaiian Village Dome

2005 Kalia Rd., Waikiki 96815
949-4321
Shows nightly at 6:30 & 8:45 p.m. Dinner seating 5 p.m. ($44.50). Cocktail seating 6 p.m. & 8 p.m. ($25). All major cards.

John Hirokawa, the David Copperfield of Hawaii, stars in "Magic of Polynesia," a spectacle that plays the magic game with a

investors, which draws celebs like Cheryl *One West Waikiki* Ladd, as well as a cosmopolitan, international crowd. Enter through a first-floor check-in; a world of nocturnal fantasies awaits on the second level. Precious but pricey.

Maile Lounge

Kahala Hilton, 5000 Kahala Ave., Honolulu 96816
734-2211
Open Mon.-Sat. 6:30 p.m.-1 a.m. Entertainment 8 p.m.-1 a.m. No cover, two-drink minimum Fri. & Sat. All major cards.

For nearly twenty years, it's been the same old thing—Kit Samson's Sound Advice combo—and thank goodness! The Maile Lounge remains one of the nicest places to go either before or after dinner. The attractions are limitless: a splendid blend of vocals (by singer Mila Garcia) and instrumentals (Samson on keyboards), from Big Band to Broadway, from the forties to the sixties. Dancing water fountains frolic to the tempo, and the place is often buzzing with celebs as diverse as Barbra Streisand and Kristi Yamaguchi. Wednesday is Latin Night, with salsa samplings by guest-star Rolando Sanchez. (Presumably, the hotel will retain the band and the format, following its planned renovation closure from February 1995 to sometime in the fall).

Nicholas Nickolas

Ala Moana Hotel, 410 Atkinson Dr.,
Honolulu 96814
955-4466
Open nightly 5 p.m.-2:30 a.m. Dancing 9:30 p.m.-2:30 a.m. No cover, no minimum. AE, D, DC, MC, V.

Dance at this 36th-floor club and you'll feel like you're frolicking in the clouds. Let us count the ways: first, there's a spectacular view of the Ala Wai, Ala Moana, and Waikiki skylines; then there's the romance (soft lighting, cozy booths for snuggling); finally, late-night *pupus* are served till 2:30 a.m. Live music performed by the appropriately-named New Heights. Bonus: Magic by bartender Bobby Acoba.

Nick's Fishmarket

Waikiki Gateway Hotel, 2070 Kalakaua Ave.,
Waikiki 96815
955-6333
Open nightly 5:30 p.m.-2 a.m. Dancing 9 p.m.-1:30 a.m. No cover, two-drink minimum. All major cards.

Here you can dress to kill, play it casual or strike a balance somewhere in-between. The lounge is sensibly middle-of-the-road, ideal for first dates, honeymooners, anniversary celebrations, or après-show socializing. It's lively enough for rock fans, but romantic enough for the oldsters. A late-night pupu menu is available till 11:30 p.m.—later for the theater crowd. LeRoy Kahaku plays Sunday through Tuesday, Aura performs Wednesday through Saturday.

Rumours

Ala Moana Hotel, 410 Atkinson Dr.,
Honolulu 96814
955-4811
Open Sun.-Thurs. 5 p.m.-2 a.m., Fri. 5 p.m.-4 a.m., Sat. 8 p.m.-4 a.m. Cover $3 after 8 p.m. Sun.-Thurs., $5 Fri. & Sat. All major cards.

Rumours has it all: a glitzy decor, a cordial staff, alcoves for quiet interludes, dance floors for exhibitionists, video screens galore and state-of-the-art sound and lights. For those unwilling to spring for dinner, there are free pupus until 9 p.m. The big thrill continues to be "The Big Chill," a musical stroll down memory lane on Friday nights. If you want to mix with the locals, this is the right spot.

Studebaker's

Restaurant Row, 500 Ala Moana Blvd.,
Honolulu 96813
531-8444
Open Mon.-Thurs. 5 p.m.-2 a.m., Fri. 5 p.m.-3 a.m., Sat. 7 p.m.-3 a.m., Sun. 6 p.m.-2 a.m. Dancing nightly 8:30 p.m.-2 a.m. Cover varies ($1-$4). AE, MC, V.

It looks like a diner—and there's even a vintage Studebaker just inside the front entrance. But Studebaker or no, on crowded evenings the lines to enter are long and the wait is tedious. We hate to wait, even if the eavesdropping is excellent. Deejays are hip, a sunken dance floor beckons, and you can bop till you drop. On Monday nights, there's country line-dancing, too. An all-you-can-eat buffet, served from 5:30 p.m. to 7:30 p.m. weekdays, is a bargain. Minimum age for admission is a self-imposed 21.

comedy proves he's nuttier than a tin of macadamias. His calling card, however, is ethnic comedy, and the usual suspects include Filipinos, Chinese, Japanese, Koreans, blacks ... you name them. Thank goodness it's all in the spirit of fun. His character takeoffs—Tina Turner, Cardinal Vermicelli, a singing sumotori—typify his outrageous nature. De Lima and his backup group, Na Kolohe, also offer a terrific primer to pidgin English; this is the show locals attend to unwind and laugh away their woes.

Dancing

Access

Puck's Alley, 1009 University Ave.,
Honolulu 96822
944-4949
Open Tues.-Sun. from 8 p.m. Minimum age 18. No liquor. Cover charge $5 weeknights, $10 Fri.-Sat.

Neighbors didn't want this dance nightclub in their front yard; hence, the lack of a liquor license (so far). Fans wanted a space to groove, to boogie, to party; hence, Access, with a 2,600-square-foot dance floor, high-tech lighting and sound, a stage capable of housing live bands, a deejay booth able to dispense the funkiest of the nineties hip-hop hits. Without alcohol, the club has been promoting its smart bar, offering healthy veggie and fruit blends. Now that's Access-ible.

Blue Zebra Café

Restaurant Row, 500 Ala Moana Blvd.,
Honolulu 96813
538-0409
Open nightly 8 p.m.-4 a.m. Cover $5. All major cards.

Two levels of dancing, cozy booths for the discreet, a playground of mirrors, a mix of live and recorded music. Plus "bar food" service. You might say that the Zebra still is trying to earn its stripes—and hoping that dance pubs (which used to be called discos) are a nineties kind of thing.

Captain's Table Lounge

Hawaiian Waikiki Beach, 2570 Kalakaua Ave.,
Waikiki 96815
922-2511
Open nightly 6:30 p.m.-1:30 a.m. Entertainment from 9 p.m. No cover. All major cards.

The bar is noisy but in step with the buoyant island sounds of such acts as Hawaiian Time, Tropical Knights, Island Rhythm and the Bulikoko Band. Clearly, the sounds of tomorrow are happening here with upstart acts earning their wings.

Esprit Lounge

Sheraton-Waikiki Hotel, 2255 Kalakaua Ave.,
Waikiki 96815
922-4422
Open daily 10:30 a.m.-2 a.m. Dancing & shows 9 p.m.-1 a.m. No cover charge. All major cards.

Honolulu—the band, not to be confused with the city—is really a showroom act headlining in a lounge that also doubles as a dance room. This mixture of formats may explain the vast repertoire and style of the group, which indulges in wailing big-band sounds, brass-accented rock tributes and contagious flashback favorites you can boogie to or simply listen to. It's a high-energy, high-octane thrill.

Maharaja

Waikiki Trade Center, 2255 Kuhio Ave.,
Waikiki 96815
922-3030
Open nightly 6 p.m.-2 a.m. Cover $5 weeknights, $8 weekends & holidays. All major cards.

This is one of Waikiki's most luxurious nightspots, where chrome, glass, and toney appointments run top to bottom. It's a dinner-and-dance club, created by Japanese

Cabaret

Kento's

Hyatt Regency Waikiki, 2424 Kalakaua Ave., Waikiki 96815
923-7400
Shows nightly 8:30 p.m.-3 a.m. Cover $10. All major cards.

Formerly Trappers, Kento's is now billed as Hawaii's fifties, sixties and seventies club, an emporium for strolls down memory lane. Owned by Japanese investors, the club draws Japan natives familiar with the format back home. But the entertainment is attractive to all visitors, particular those in search of the nostalgic. The Corvettes play from 9:30 p.m. Wednesdays through Mondays; the Fabulous Classics appear Tuesdays. The local favorites are The Love Notes, a do-wop ensemble that boasts Bruno, the littlest Elvis impersonator, from 8:30 p.m. Wednesdays through Sunday.

Malia's Grill & Cabaret

311 Lewers St., Waikiki 96815
922-7808
Open daily 11 a.m.-4 a.m. Music nightly 9:30 p.m.-1:30 a.m. No cover. AE, MC, V.

Malia's frosty margaritas are hailed as Waikiki's best-kept secret libation. The crowd is young, dominated by surfer-types, but homogenized into a pleasant blend of locals and visitors alike. Live music at night varies and augments the daytime music videos. Often noisy, but it's a celebratory buzz.

For a full listing of cafés and other Bargain Bites open late at night, see "Late-Night Dining" in the "Indexes" chapter at the back of this book.

Comedy

Ferdinand's Coffee House

2299 Kuhio Ave., Waikiki 96815
923-5581
Shows Tues.-Sat. 10 p.m.-midnight. No cover, two-drink minimum. All major cards.

Freddie Morris and Moku Kahana—the former is a singer-ventriloquist-comic, the latter is his dummy—are a Waikiki rarity. Seldom has a blockhead so endeared an audience—let's face it, folks come to talk to Freddie's better half. You might even spot a celeb: Linda Blair *(The Exorcist)* and Jeannie Cooper *(The Young and the Restless)* have been here. The unpretentious show (Moku sings!) is easy to take and as intoxicating as a mai tai.

Honolulu Comedy Club

Ilikai Hotel, 1777 Ala Moana Blvd., Waikiki 96815
922-5998
Shows Tues.-Thurs. 8:30 p.m., Fri. 8 p.m. & 10 p.m., Sat. 7 p.m., 9 p.m. & 11 p.m., Sun. 8 p.m. (non-smoking performance). Cover $10 weeknights, $12 Fri.-Sat., plus a one-drink minimum. AE, MC, V.

Charlotte and Eddie Sax, who operate the club, have succeeded where others have failed: to keep the laughs *and* cash flowing. The club has relocated from a penthouse location to a hideaway off the parking garage—definitely a find, once you get here. Mainland comics like Kevin Hughes and Tamayo Otsuki headline, but local boys making good (like Jaz Kaner) come home for a gig, too. The Honolulu Comedy Club also has outposts at the Turtle Bay Hilton on Oahu as well as on Maui, Kauai and the Big Island.

Polynesian Palace

Outrigger Reef Towers Hotel, 227 Lewers St., Waikiki 96815
923-7469
Shows Tues.-Sat. 9 p.m. Adults $26.50 (includes two drinks), Students $21.50, Children 5-11 $16.50. All major cards.

Frank De Lima, Hawaii's best-known musical parodist, is at home in a new venue, The Polynesian Palace, where the prince of

The Library

Hawaiian Regent Hotel
2552 Kalakaua Ave., Waikiki 96815
922-6611
Shows Fri.-Sat. 9 p.m.-midnight. No cover. All major cards.

Tropical Breeze performs harmonic originals and contemporary and traditional favorites, in a cozy ambiance that beckons romantic nudging or a quiet tête-à-tête. The music is a perfect accompaniment while you await your table in the next-door restaurant, The Secret, and a savvy nightcap after your meal.

Lobby Bar

Hawaiian Regent Hotel, 2552 Kalakaua Ave., Waikiki 96815
922-6611
Music nightly 5 p.m.-9 p.m. & 9 p.m.-1 a.m. No cover. All major cards.

You've got to plan for some things—like the Lobby Bar. One of Hawaii's best but underrated duos, Naipo Serenaders, perform Hawaiiana from 5 to 9 p.m. Mondays through Wednesdays. The renowned pianist Rene Paulo goes solo Thursdays through Saturdays, and watching him let his fingers do the talking is a joy. Two other duos—Kaalia and Ke Elua—share the nighttime schedule.

Lobby Bar, Poolside, Sand Bar

Sheraton-Waikiki Hotel, 2255 Kalakaua Ave., Waikiki 96815
922-4422
Music daily 3:30 p.m.-6:30 p.m. in the Lobby Bar, 6:30 p.m.-8:30 p.m. Poolside, 8:30 p.m.-10 p.m. in the Sand Bar. No cover, no minimum. All major cards.

Easily your one-stop ticket to a rainbow of island sounds—of all persuasions. And easy to take, in a relaxed atmosphere. Soloists like Ryan Tang, Tito Berinobis, Butch O'Sullivan, Leon Siu, Kahale Richardson each take a day of the week, with hula usually on weekends, at the Lobby Bar. With the Pacific beckoning and competing Poolside, you can get a powerful dose of Hawaiiana and hula, with the likes of Kuuipo Kumukahi, Moe Keale, Kahalia, The Twilites, Na Hoaloha and Kanilau. The Sand Bar slot features many of the same masters from the Lobby Bar, plus such locals as Keoki Johnson and Blaine Kia.

Matteo's

345 Seaside Ave., Waikiki 96815
922-5551
Open daily from 6 p.m., Late-night specials 11 p.m.-2 a.m. No cover. All major cards.

Considering its location amid the Waikiki first-run movie houses, Matteo's has emerged as a perfect after-show watering hole, with a late-night menu and ambience particularly smart for those who want more out of life than singles barring and disco dancing. Booths are plentiful for quiet talk and snuggling; a pupu menu boasts hearty fare. If you're so inclined, there are some board games to while away the time.

Sunset Grill

Restaurant Row, 500 Ala Moana Blvd., Honolulu 96813
521-4409
Open Mon.-Fri. 11 a.m.-1 a.m., Sat.-Sun. 9 a.m.-1 a.m. AE, MC, V.

The Grill features a San Francisco–style stand-up bar and an extensive list of California wines by the glass. Check out the airy, cheerful decor; doodle with the crayons on the blank place mats covering the oak tables. Standard-issue bar drinks—such as strained bloody marys—are a little-known specialty. A late-night menu, from 11 p.m. to 1 a.m., draws after-show throngs; outside tables are perfect for people-watching.

Tapa Bar

Hilton Hawaiian Village, 2005 Kalia Rd., Waikiki 96815
949-4321
Music nightly 6:30 p.m.-10:30 p.m. One-drink minimum. All major cards.

As the sun goes down, or while you're planning your next day's jaunts, the Tapa Bar offers tropical drinks in a breezy outdoor setting in the hotel's Tapa Tower. Clyde Lono and Hawaiian Paradise play requests as well as familiar favorites. But please, request something other than "Tiny Bubbles."

and free taco chips. The under-the-umbrella tables are handy, but even without seats, the elbow-to-elbow revelers seem perfectly content. There's a big Cinco de Mayo to-do every May 5; or Wednesdays, complimentary quesadillas are served, and there's Friday night *pau hana* (after work) merriment from 5:30 to 7:30 with music by Scott Williams. It's a perfect time to meet the locals. Daring imbibers should try an upside-down margarita. Other special nights: Blue Mondays, when a police band performs from 7:30 to 10:30 p.m., and Reggae Tuesdays, when local Hawaiian groups jam from 10 p.m. to 1 a.m.

Cupid's Lounge

Outrigger Prince Kuhio Hotel, 2500 Kuhio Ave., Waikiki 96815
922-0811
Shows nightly, call for times. No cover. All major cards.

Easy-going, nostalgic Hawaiiana prevails when Jimmy Kaina takes charge on the keyboards at this off-the-lobby lounge on Thursdays, Jay Larrin on most Fridays, but the format focuses on jazz when Joy Woode and Tennyson Stevens jam on Saturdays. This gives the hotel a pleasant buzz. Singer-guitarist Leon Siu entertains Sunday and Monday evenings.

Hard Rock Café

1837 Kapiolani Blvd. (at the gateway to Waikiki), Honolulu 96826
955-7383
Open daily 11 a.m.-midnight. AE, DC, MC, V.

If this is Monday, it must be Honolulu, or London, or maybe Los Angeles. Peter Morton has cloned so many Hard Rocks it's hard to keep track. The long lines are often deceptive—T-shirt buyers by the dozens, queuing in the parking lot. A woodie (that's wood-paneled station wagon to you) suspended over the central bar is the centerpiece of this local rendezvous point. "Pray for Surf" never seemed more appropriate. Another Hard Rock is in Lahaina, Maui (900 Front St.; 667-7400).

House Without a Key

Halekulani Hotel, 2199 Kalia Rd., Waikiki 96815
923-2311
Open nightly 5 p.m.-9 p.m. All major cards.

If ever there were the perfect place to watch the sun go down, this is it. An outdoor oasis beneath a landmark tree, House Without a Key is home to two resident acts: The Islanders (Sunday, Monday, Tuesday, and Thursday) and the Hiram Olsen Trio (Wednesday, Friday, and Saturday), which opens up its musical scrapbook to create sweet visions of bygone days. Kanoelehua Miller provides beauty and hula daily except Sunday; Debbie Nakanelua does the honors on Sunday. Both are former Miss Hawaii's, so bring your camera.

Hula's Bar & Lei Stand

2103 Kuhio Ave., Waikiki 96815
923-0669
Open daily 2 p.m.-2 a.m. No cards.

For 25 years, Hula's has been a hangout for gays and straights alike, who gather under a banyan tree that is festooned with tiny white lights. There's dancing for both inclinations. On a summery night, the patio atmosphere is especially chic. Special nights—like Halloween—bring out the throngs and it's great fun for participants and spectators alike. Best of all, this place actually sells flower leis.

Lewers Lounge

Halekulani Hotel, 2199 Kalia Rd., Waikiki 96815
923-2311
Open nightly 8:30 p.m.-1 a.m. Entertainment from 9 p.m.-12:30 a.m. All major cards.

Loretta Ables and her trio (Bruce Hamada on bass, Jim Howard on keyboards) enliven the evenings with a pop and light-jazz format in a clubby atmosphere of elegance, except Sunday and Monday, when singer-pianist Billy Kurch takes over. Don't miss the fresh pistachio nuts, served gratis, with your drinks.

Nightlife

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When the Hawaiian sun sets, the fun begins in the Islands. Honolulu in particular reflects the pulse of a metropolis—though the beat, as well as the lifestyle, is indeed tropical. The Waikiki strip is where you'll find most of the action. Admittedly, there is a severe shortage of authentic Hawaiian entertainment (hula, slack-key, ukulele), but the rewards are there for those who are willing to put up with a modest search. In ample quantity, however, are bars, clubs and showrooms offering Las Vegas–style productions, as well as comedy and conventional lounge entertainment. And yes, there are music videos in the discos. Karaoke bars—where patrons sing to taped music, often with large video screens—also have mushroomed. Here's a tip: many of the larger showrooms gear traffic to tour-bus patrons, and crowds are commonplace. Smaller venues off the tour-bus track often give you a far better time.

Dress in Honolulu has become more formal over the last few years, but only a few rooms insist on jackets for the gents. After all, you came to Hawaii to escape the rituals of big-city life.

For specific weekly and monthly listings, consult The Great Index to Fun in *The Honolulu Advertiser* (the last Wednesday of each month as well as in the Friday Weekend editions), *Honolulu* Magazine, and visitor-oriented publications such as *This Week* and *Spotlight on Oahu.*

Bars

Columbia Inn

645 Kapiolani Blvd., Honolulu 96813
596-0757
Open Sun.-Thurs. 6 a.m.-11 p.m., Fri.-Sat. 6 a.m.-midnight. All major cards.

The Columbia Inn is a bastion for journalists (it adjoins the News Building), as well as media, sports and show-biz types. Here you'll find The Roundtable, a place of honor and tradition in the city, where folks hoist draft beers and share the day's stories. Around the cluttered bar, where two TV sets are permanently tuned to either sports or cable-news shows, one might find Tom Selleck, Sid Fernandez, the mayor or even the governor.

Compadres Bar & Grill

Ward Centre, Building 3, 1200 Ala Moana Blvd., Honolulu 96814
591-8307
Open Mon.-Fri. 11 a.m.-1 a.m., Sat.-Sun. 9 a.m.-1 a.m. AE, MC, V.

This is the bar that had the dubious distinction of introducing Corona Beer to Hawaii. *Caramba!* Every night is fiesta time on the patio, where young and old alike congregate for fellowship, margaritas *grandes*,

Condominiums

Aston at the Waikiki Banyan

201 Ohua Ave., Waikiki 96815
922-0555, Fax 922-0906
One-bedroom suites $130-$185. All major cards.

The Waikiki Banyan can be a welcome sight after that long plane ride over from the mainland. It's not right on the beach, but just a five-minute stroll away. Some 300 of the 800-plus condominiums are for rent. There's a full kitchen and dining room, which, along with the bedroom, adds up to around 500 square feet. Parking at this high-rise condo will cost you an extra $4 per day.

Colony Surf Hotel

2895 Kalakaua Ave., Waikiki 96815
923-5751, (800) 252-7873, Fax 922-8433
Doubles $125-170, Suites $180-$315. All major cards.

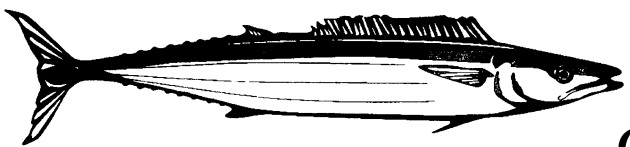
This is probably one of the worst-kept secrets in Waikiki, thanks to the high profile of Michel's, the hotel's exceedingly trendy, high-fashion French restaurant (see Oahu Restaurants). Dating back to the early sixties, the Colony Surf is actually a condominium facility consisting of a 21-story beachfront building and the adjacent thirteen-story Colony East. The main building is the one to stay in, with its oversize studio–apartment–style accommodations, and wonderful views of Diamond Head, which is just a short jog down the road from the Colony Surf. The staff has a strong reputation for remembering you from trip to trip, in the style of most great hotels; they'll even store away beach stuff for regulars, so you don't have to trouble yourself to pack and unpack your aloha shirts year after year. There are only 90 condos, making this a small hotel in Waikiki terms.

Ships

American Hawaii Cruises
S.S. Independence & *S.S. Constitution*

2100 N. Nimitz Hwy, Honolulu 96819
848-0406, (800) 765-7000
For the week-long voyage: Doubles $1,990-$3,990, Suites $4,390-$6,000.

These two 682-foot cruise ships are essentially floating hotels that can carry 798 passengers. During their regular week-long cruises, they sail between ports of call on Oahu, Kauai, Maui and the Big Island. Forget the bad rap you may have heard about these two ships. They're renovated and reborn under new ownership. Everything has been upgraded. Best of all, it's now possible to get a real taste of Hawaiian culture, history and food onboard. Among the staff are experts on Hawaiian history, lore, music and arts who share their knowledge with passengers. There's even a traditional Hawaiian church service. Shore excursions on each island are also offered.



ONO

The Reef on the Beach

2169 Kalia Rd., Waikiki 96815
923-3111, (800) 462-6262, Fax 924-4957
Doubles $135-$210, Suites $250-$475. All major cards.

This Outrigger hotel is virtually indistinguishable from its sister down the beach, the Outrigger Waikiki. Again, the property's best feature is its beach-side location. And again, avoid the least expensive, no-view rooms. You definitely get more value for your money for the suites.

Sheraton Makaha Resort & Country Club

84-626 Makaha Valley Rd., Waianae 96792
695-9511, (800) 325-3535, Fax 695-5806
Doubles $99-$175, Suites $275-$350 All major cards.

Makaha sits on the west side of the Waianae Mountains of Oahu. To get there, you drive northwest from the airport, through small towns with scenic names like Ewa, Nanakuli and Maili. Drive a little farther past the hotel, and you get to Kaena Point, from which you can see Kauai. The resort is about as far from Waikiki as you can get and still be on the island of Oahu. It offers all the amusements you'd expect at a Hawaiian country resort—golf, tennis, horseback riding, an oversize swimming pool. There are 200 rooms here, more cottages than anything else. Though it's a fifteen-minute walk to the beach, it's well worth it. Makaha Beach is one of the best for swimming or surfing anywhere on the island. Expect to remain here for most of the trip; Honolulu is a long drive for dinner.

PARTY-SIZE PARADISE

Ready for a shock? Waikiki Beach is only two-thirds the size of New York's Central Park. Unhindered, the 75,000 daily visitors can enjoy 1,000 retail shops, 440 restaurants, 350 bars and nightclubs, 34,000 hotel rooms, six beaches and a golf course.

Waikikian on the Beach

1811 Ala Moana Blvd., Waikiki 96815
949-5331, (800) 92-ASTON, no fax
Doubles $63-$180. All major cards.

For the truly nostalgic among us, this spot offers a fine taste of what life used to be like along Waikiki, before the Big Boys came with their mondo-condo monster hotel complexes and 186-floor religious-experience views. This is pure James Michener, just a low-rise structure (with an attached high-rise Tiki Tower) and a decor that's right out of *Hawaii Five-O.* The Trader-Vic-meets-Don-Ho style is refreshingly sweet, with rates to match: One has the sense of being in on a pleasant local secret. By the way, it's the Duke Kahanamoku Lagoon and not the Pacific that forms the beach of the place's name.

Waikiki Joy Hotel

320 Lewers, Waikiki 96815
923-2300, (800) 922-7866, Fax 924-4010
Doubles $125-$135, Suites $150-$225. All major cards.

The Joy, another of the little "boutique" hotels in Waikiki, offers some unique extras. While the only way to hear music in most hotels is on a little clock radio, this establishment has quality built-in stereo components. For those who like to sing along, every guest also gets one complimentary hour in the snazzy karaoke studio on the property. Other amenities include a whirlpool bath in every room, complimentary continental breakfast and a free morning newspaper at the concierge desk. The rooms and suites are comfortable and soundproofed against the noise of Waikiki. The least expensive rooms have only a tiny *lanai.* The full suites have both a large *lanai* and kitchen. The hotel pool is only big enough for a dip, which feels mighty good when you come out of the adjacent sauna.

Waikiki Parc Hotel

2233 Helumoa Rd., Waikiki 96815
921-7272, (800) 422-0450, Fax 923-1336
Doubles $145-$230. All major cards.

Basically a more affordable version of the Halekulani (both are owned by the same company), offering what the hotel calls "affordable luxury." And the Waikiki Parc succeeds fairly well at that. There are 298 spacious rooms in this 22-story tower (compared with 1,852 rooms in the 30-story Sheraton Waikiki), with the possibility of either an ocean or a mountain view, and a *lanai* on the upper stories. Beyond that, the Waikiki Parc, which opened in 1987, is relentlessly modern, centrally located, functionally comfortable. It's for the traveler who plans to spend the bare minimum of time in his or her hotel room, but wants to be in the heart of Waikiki.

Practical

Aston Waikiki Circle Hotel

2464 Kalakaua Ave., Waikiki 96815
923-1571 (800) 922-7866, Fax 926-8024
Doubles $89-$129. All major cards.

This no-frills hotel offers comfort, economy and location. Right on the liveliest strip of Kalakaua Avenue, you're where the action is, with the beach right across the street. This cylindrical building has rooms facing every point of the compass. The rooms, completely renovated in 1993, are smallish, but comfortable and clean.

Hotel Honolulu

376 Kaiolu St., Waikiki
926-2766, (800) 426-2766, Fax 922-3326
Doubles $79-$89, Suites $103-$110. All major cards.

This little hotel has several unique features, not the least of which being that it caters primarily to a gay clientele, though guests of other persuasions are equally welcome. Each room is decorated according to some theme—Garden Party, Safari, Norma Jean, Now Voyager, Deco Deco, and so on. Perhaps the oddest feature is that every room has padded, upholstered walls. The Alexis suite has crimson velvet walls. Some of the rooms have furniture that's a little frayed, but the personal touch is everywhere, making this secluded (by Waikiki standards), homey, nineteen-room establishment the antithesis of the big chain hotels with cookie-cutter rooms. There's a rooftop sun deck, but no pool (the beach is a five-minute walk away). Most Sundays, all the guests are invited on a free half-day sail with the owner. Every Christmas and Thanksgiving, the owner also invites all guests to a free feast at the hotel. All in all, this little place could provide the most memorable accommodation in Waikiki—especially if you read the guest journals in every room.

New Otani Kaimana Beach Hotel

2863 Kalakaua Ave., Waikiki 96815
923-1555, (800) 252-0197, Fax 922-9404
Doubles $99-$235, Suites $270-$500. All major cards.

The New Otani chain runs one of the best hotels in Tokyo and one of the most Japanese hotels in Los Angeles. Not surprisingly, there are many very Japanese touches to be found at the Hawaiian property, one of which is a curious smallness to the rooms. On the other hand, in exchange for a lack of space, you get a view of Kapiolani Park across the street, and the generally less crowded (though never uncrowded) Sans Souci Beach, one of Waikiki's most discovered secrets. This is one of the better smaller hotels in Waikiki, with a mere 124 rooms, many of them occupied by tour groups from Tokyo, which flock to the hotel's Miyako Restaurant for a nostalgic taste of home after a week of trying to eat poi and *lomilomi* salmon.

Valley Inn has seven exquisite guest rooms (some of which share a bathroom). The bedrooms are smaller than most of those in the big hotels along the beach, but never cramped. Like the inns of New England, the rooms are decorated with period wallpaper and furniture, and guests sleep in squeaky four-poster beds. A sumptuous continental breakfast and afternoon wine, fruit and cheese are served (gratis) on the *lanai* overlooking the lush lawn.

Outrigger Prince Kuhio Hotel

2500 Kuhio Ave., Waikiki 96815
922-0811, (800) 462-6262, Fax 923-0311
Doubles $160-$275, Suites $240-$500. All major cards.

There are 21 Outrigger Hotels in Waikiki. Most of them stress economy and cleanliness and not much else. The Prince Kuhio, one of Outrigger's three "royal" properties, offers more style and comfort. Things are so fiercely competitive in the hotel trade in Waikiki, that even though the Outrigger Prince was opened in 1980, it underwent a sizable renovation just seven years later, to improve it even more. This 37-story, 626-room tower is as close to the middle of Waikiki as one can physically get. Things can get rather noisy here, as conventioneers stagger and hobble back to their rooms in the small hours of the morning, after a night of too many mai tais and chi chis. As with a few other Waikiki hotels, there's a hotel within the hotel (the Kuhio Club), offering a bit more in exchange for slightly higher rates. All things considered, even with its club, this is a decent, though certainly not special, place to stay.

Outrigger Waikiki

2335 Kalakaua Ave., Waikiki 96815
923-0711, (800) 462-6262, Fax 921-9749
Doubles $160-$275, Suites $240-$445. All major cards.

Another of the "royal," top-of-the-line Outrigger properties, this hotel's best feature is its location, right on the beach in the middle of Waikiki. Beyond that, it has little to distinguish itself from other hotels that cater to tour groups and middle-income visitors. Avoid the least expensive, no-view rooms. For a few dollars more your *lanai* looks out onto the lively beach just below.

Sheraton Waikiki

2255 Kalakaua Ave., Waikiki 96815
922-4422, (800) 525-3535, Fax 923-8785
Doubles $200-$330, Suites $650-$1,675. All major cards.

The towering 30-story Sheraton-Waikiki is the second largest hotel in the state (losing out to the Hilton Hawaiian Village), with 1,852 rooms smack in the center of Waikiki. Indeed, one of the best views in Honolulu is to be found from the rooftop Hanohano Room, from which you can almost see everything from Alaska to Australia if the weather is clear. Aside from that, this is basically a functional hotel with a good location, period. The rooms are pleasant enough; the restaurants are a bit on the hokey side—the merely adequate Italian Ciao, the buffet-intensive Ocean Terrace. Once again, the Sheraton is very popular with large groups of tourists who seem to crowd themselves into the elevators all at one time.

Waikiki Beachcomber Hotel

2300 Kalakaua Ave., Honolulu 96815
922-4646, (800) 622-4646, Fax 923-4889
Singles & Doubles $115-$170, Suites $225-$250. All major cards.

Location is the name of the game—this applies to the elegant Waikiki Beachcomber. Right on Kalakaua Avenue, one block away from the beach, this modern 500-room hotel delivers good service, at a good price, for good size rooms. Undergoing a renovation of common areas and certain rooms, this property promises to produce just what you need in Waikiki. Housing the basic facilities and services of color TV, refrigerator, safe, ice machine, in-room movies, parking, washer/dryer, and swimming pool, as well as dining and entertainment at The Beachcomber Restaurant for American cuisine, The Surfboard Lounge and The Pool Terrace, this hotel is well equipped. Also, the legendary Don Ho has now found a home at the Beachcomber.

ence, especially at night. Renovated in 1992, the rooms are comfortable and spacious. Activities range from tennis and golf to horseback riding and snorkeling in the protected bay.

Dining is available at the Palm Terrace, for breakfast, lunch & dinner daily, serving from an à la carte menu as well as from a buffet. The buffet's theme changes nightly starting the week of with country on Sun. & Thurs., prime rib on Tues. & Sat., seafood on Wed. and Hawaiian on Fri. The à la carte menu comes stocked with sandwiches for lunch and poultry, pork, beef and fish for dinner. Dress casual and come early because they don't take reservations.

If you looking for more ethnic fare try Asahi, a Japanese noodle shop, serving daily from an all ramen menu for both lunch and dinner. If fine dining is your forte, try the Cove Restaurant serving dinner Tues.-Sat. in a more elegant setting where the tabletops are often more beautiful than the food, which is okay. Remember that the menu changes daily and reservations are required.

Moderate

Diamond Head Beach Hotel

2947 Kalakaua Ave., Waikiki 96815
922-1928, (800) 367-6046, Fax 924-8980
Doubles $150-$170, Suites $170-$500. All major cards.

When it comes to planning a trip to Waikiki, one important strategy is to decide whether you want the ebb and flow of the crowds or the quietude of the sand and surf. Those who'd rather watch the tide come in than the bikinis go by choose the Diamond Head end of Waikiki, where things can be almost peaceful. In the case of the Diamond Head Beach Hotel—a 56-room, fourteen-story facility—what you get are carefully designed rooms, with views of either the mountains or the sea, and access to nearby Kapiolani Park. There are complimentary continental breakfasts (a rarity in Waikiki) and free snorkeling gear and tennis rackets. The leitmotif here is peace and quiet, though if your mood changes, the heart of Waikiki is within easy walking distance.

Hawaiian Regent Hotel

2552 Kalakaua Ave., Waikiki 96815
922-6611, (800) 367-5370, Fax 921-5255
Doubles $140-$250, Suites $250-$875. All major cards.

The almost-twin towers (one 24 stories tall, the other 33) of the Regent can be seen from just about anywhere along Waikiki, making the hotel one of the landmarks used to figure out just how far you've meandered down the beach. Standing on your *lanai* (balcony) high above Waikiki, the noise of the bustling tourist mecca rises to remind you that you're definitely not on a deserted island. Nevertheless, there's something intimate about the Hawaiian Regent. You enter the hotel not on manic Kalakaua Avenue, but on Ohua Street. And instead of stepping into a hotel fraught with modernity, you'll find that the style of the house leans more toward teak and rattan. Service is swift and effortless, as it would be in a far smaller hotel. It is also home to one of the most elegant Continental-style restaurants in Hawaii, The Secret.

Manoa Valley Inn

2001 Vancouver Dr., Honolulu 96822
947-6019, (800) 634-5115, Fax 946-6168
Doubles $110-$190. All major cards.

One of the finest places to stay on Oahu isn't in Waikiki. This handsome inn, which dates back to 1915, is in cool, green Manoa Valley near the University of Hawaii. A bit of Island Victoriana, it was originally built as a home for a Honolulu businessman. But in the half century that followed, the fine old structure fell upon hard times. It was on the verge of being turned into a mini-mall when in the late seventies it was saved by a local T-shirt mogul, who is also a collector of fine antiques. He had the building lovingly restored to its Victorian elegance and filled with authentic antique furniture. Now under the ownership of a Japanese company, the Manoa

rored-glass high-rise offers convenience and style. The best feature of the rooms is the floor-to-ceiling windows that give superb views of bustling downtown Honolulu. The hotel also offers conference rooms, offices, meeting rooms, a business center with computers and voice mail. When it's time to work off the workday tensions, the Executive Center's fitness room and twenty-meter pool can do the trick.

Hyatt Regency Waikiki

2424 Kalakaua Ave., Waikiki 96815
923-1234, (800) 233-1234, Fax 926-3415
Doubles $190-$380, Suites $475-$2,500. All major cards.

The Hyatt offers one of the more awesome lobbies in the Hawaiian Islands. It's a ten-story atrium (in the trademark Hyatt style) with a waterfall that spews out 30,000 gallons of recycled water a day—making this also one of the noisier lobbies in the Islands. On either side of the Great Hall (an oddly Maoist name) are a matched set of twin 40-story towers, filled with 1,230 rooms appointed with all the usual Hyatt amenities; in other words, you can be comfortable here, though a bit chilled by the place. The Hyatt also offers one of the more unusual restaurants in Waikiki, Ciao Mein, which offers both Chinese and Italian cuisine.

Ilikai Hotel

1777 Ala Moana Blvd., Waikiki 96815
949-3811, (800) 367-8434, Fax 947-4523
Doubles $165-$245, Suites $400-$700. All major cards.

This 800-unit, combination twin-tower hotel and condominium complex stands right next to the lovely Ala Wai Yacht Harbor, where boating aficionados can while away a fine afternoon strolling (heck, ogling) some of the most beautiful ships ever set afloat on the blue Pacific. Even those of us who get seasick on the Staten Island Ferry find the polished teak and burnished brass of the yacht harbor quite a marvel. The best nearby dining, in fact, is found at the club in the yacht harbor. Beyond that, the Ilikai is notable largely for its good-sized rooms, its fine views (though what hotel worth its salt in Waikiki doesn't offer a view?) and its spacious second-floor terrace featuring twin swimming pools. The sports and fitness center has three tennis courts. The hotel is also host to The Honolulu Comedy Club, the best venue for stand-up comedy in Hawaii.

Royal Garden at Waikiki

440 Olohana St., Waikiki 96815
943-0202, (800) 367-5666, Fax 946-8777
Doubles $95-$180, Suites $295-$500 All major cards.

This elegant, newly renovated hotel seems too good to be true. Everything about it says luxury—marble everywhere, polished brass accents, a large pool with a waterfall. The elevator ceiling even has a hand-painted sky with a bird sailing by. Sure, it's a few minutes' walk to the beach, but the combination of quality and price make this 230-room property a great find. Amenities include complimentary continental breakfast and a business center with computers and secretarial service. Two elegant restaurants, Cascada (Mediterranean) and Shizu (Japanese), are also in the house.

Turtle Bay Hilton Golf & Tennis Resort

Kahuku 96731
293-8811, (800) HILTONS, Fax 293-9147
Doubles $125-$220, Suites $400-$1,500. All major cards.

If a *nene* goose (Hawaii's endangered state bird) were to fly north from Waikiki, it would wind up at the Turtle Bay Hilton, which, at Kahuku, is on exactly the opposite side of Oahu. Kahuku also is situated very near some of the best surfing beaches in the world, including Sunset Beach, Ehukai Beach and the legendary Banzai Pipeline; in the winter, the waves here frighten with their ferocity. The Turtle Bay sits on a peninsula that juts out into the Pacific, making it one of the most dramatically posed hotels in the Islands. And one can spend a good deal of time sitting on the *lanais*, watching the surf crash below—a strangely soothing experi-

beach front, has an enthusiastic following of admirers who regularly flock there for its richly decorated ambiance, private beach, freshwater pool, private sunbathing area, tropical flora and warm fresh flower lei greeting. Old-timers and devotees of '20s chic seem to prefer the original six-story, main building of Spanish-Moorish design, which offers garden and ocean view rooms and suites (and is still painted its trademark pink every five years) but we prefer the Royal Tower and its more modern levels of comfort. Within the hotel are three restaurants, including the elegant Monarch Room, an ornate beachfront showroom with excellent dinner shows and dancing. The Royal Hawaiian Luau, featuring the pulsating songs and dances of Polynesia, is held each week on the Ocean Lawn. The oceanfront Surf Room is a popular meeting place for breakfast, lunch and dinner and prepares a special seafood buffet on Friday as well as a sumptuous brunch on Sunday. The busy Mai Tai Bar serves up majestic views of Waikiki Beach and Diamond Head. The world-famous mai tai cocktail is reputed to have had its beginning here. More than twenty specialty and gift shops are located within the hotel and the adjoining Sheraton Waikiki Hotel.

Sheraton Moana Surfrider

2365 Kalakaua Ave., Waikiki 96815
922-3111, (800) 325-2525, Fax 923-0308
Doubles $205-$330, Suites $625. AE, CB, DC, MC, V.

As with the Royal Hawaiian, we are unabashedly nostalgic when it comes to the Moana Surfrider. Built in 1901, the hotel is a piece of Hawaiian history that transcends all others, and deserves its title as the First Lady of Waikiki. It also, up until just a few years ago, was one of the saddest-looking hotels around, the result of nearly a century of the rigors of surf, sand and sun. But in 1987 it was acquired by a Japanese company, which made a megamillion-dollar commitment not just to restore the old Moana, but to bring it back to its turn-of-the-century glory. The renovation has been remarkable, thanks to an abundance of old photographs and still-extant plans that allowed the builders to restore the hotel to perfection. Amenities include 24-hour room service, secretarial services, non-smoking rooms and wheelchairs upon request. Some things have been modernized (phones and built-in hair dryers in the bathroom), but the feeling of Hawaiian Victoriana is still there, especially in the historic Banyan Court rooms with their mahogany furniture. Enjoying afternoon high tea on the verandah beneath the huge banyan in the courtyard, you feel like Waikiki visitor Robert Louis Stevenson imagining his tales.

Luxury

Aston Waikiki Beachside Hotel

2452 Kalakaua Ave., Waikiki 96815
931-2100, (800) 922-7866, Fax (808) 922-8785
Doubles $160-$290. All major cards.

The 79 rooms in this "boutique" hotel are tiny, but finely appointed with Italian marble, lacquered cloisonné cabinetry and polished brass. From the mini-lanai you can look down right onto busy Kalakaua Avenue and the beach across the street. But choose your room carefully; amazingly, some of the rooms have no windows. The staff is exceptionally friendly here.

Executive Center Hotel

1088 Bishop St., Honolulu 96813
539-3000, Fax (808) 523-1088
Suites $100-$200. All major cards.

As its name indicates, this all-suite hotel is geared for the traveling business person—which is not to say that vacationers wanting to be out of Waikiki wouldn't find it a great place to stay. Located in the heart of Honolulu's financial district, this sleek, mir-

Ted Robinson-designed golf course. General manager Charles Park, born and raised on Oahu, is happy to be home and it shows in his happy staff's smiling attitudes. Ko Olina means "Fulfillment of Joy" and the 640 acres here, formerly a sacred spot where ancient Hawaiian royalty played, are known for unspoiled lushness, active marine life, and tropical vegetation. Perched on one of four magnificent lagoon sites, Ihilani Resort & Spa features 387 rooms in a sleek fifteen-story structure, illuminated by a glass-domed atrium. Forty two stunning suites offer prime appointments like marble baths with deep-soaking tubs, in-house movie library service, comfort controls in the telephone, and oversized lanais with teak furnishings. Azul, the hotel's signature restaurant, draws its warm spirit from the Mediterranean coupled with the Pacific's freshest bounty. Two pools, a tennis club, world class boutiques, and a 35,000 square foot spa with such specialties as Thalasso treatments using sea water and seaweeds, complete the amenities. The championship Ko Olina golf club was voted by Golf Digest as one of the top 75 courses in the United States. Ko Olina Resort is home to spectacular luau extravaganzas, beach and water activities are plentiful and the resort has designed a three-mile coastal trail for guests to work out and soak up dreamy views at the same time. Nearby, island activities include horseback riding, helicopter tours, submarine excursions, and historic Pearl Harbor. The resort is a mere 25 minute drive from Honolulu International Airport.

Kahala Hilton

5000 Kahala Ave., Honolulu 96816
734-2211, (800) 367-2525, Fax 737-2478
Doubles $185-$515, Suites $550-$800. All major cards.

A relaxing distance from the madding crowds of Waikiki, the Kahala is subdued, understated and remarkably plain in a land where brightly colored shirts and screamingly bright flowers are ubiquitous. It's no surprise that, since the hotel opened in 1964, just about everyone who's anyone has chosen to stay here, from American presidents through a wide assortment of royalty (King Juan Carlos of Spain stayed here on his honeymoon), to a vast array of celebrities, who shuttle between the Kahala and the Hotel Hana-Maui in search of that elusive amenity known as privacy.

But no one will be staying at the Kahala for most of 1995. Between February and October it is closed for renovation. The management promises that, when it reopens, the aura and quality of service that has made the Kahala famous will remain intact.

In a land where the hotels stretch to the sky, the 369-room Kahala is strikingly low key and almost low rise (the main building is a modest ten stories tall). It's built around a small lagoon that's filled with a wide assortment of finny creatures, including penguins, a small shark and even a duo of dolphins. As with most great hotels, the quality is found in the details—the complimentary pineapple that greets you on your arrival, the light Japanese yukata robes, the "his and hers" bath areas. A clean, reef-protected beach, with its own mini-island, is like a huge lap pool. However, the tennis courts and a fitness center are down the road, and the nearby golf course isn't part of the hotel. And yet, those who know the great hotels of the world rave about the Kahala. It's a haven, a sanctuary, and it's as luxurious as things get in these parts. It's also home to the Maile Room Restaurant, one of Oahu's best (see Oahu Restaurants).

Royal Hawaiian Hotel

2259 Kalakaua Ave., Honolulu 96815
923-7311, (800) 782-9488, Fax 924-7098
Doubles $257-$387, Suites $383-$990. AE, DC, MC, V.

Once the tony playground of Hollywood celebs like Mary Pickford and Douglas Fairbanks, the Royal Hawaiian has a glorious nostalgic past as the "Pink Palace of the Pacific." Now one of the ITT Sheraton Luxury Collection hotels, the Royal Hawaiian, set on ten acres of prime Waikiki

of the superb. The Halekulani has three distinguished restaurants, La Mer, with gourmet offerings, Orchids, specializing in Pacific Edge cooking, and House Without A Key, casual, al fresco dining with nightly entertainment. Each evening, as the sun dips below the horizon, a steel guitar player strums lilting tunes while a hula dancer undulates gracefully for guests. A nifty fitness room awaits the calorie conscious, and here's good thing to know for people with "phonitis"—all Honolulu calls are free.

Hawaii Prince Hotel

1677 Ala Moana Boulevard,
Honolulu 96815
(800) 321-6248, 956-1111, Fax 946-0811
Doubles $215-$350, Suites $450-$2,500. AE, CB, DC, MC, V.

One of the newest hotels in Waikiki, the snazzy Hawaii Prince's twin 28-floor rise beside the Ala Wai Yacht Harbor. The large, high-ceiling lobby invites visitors to sit and have an afternoon drink. Everything about this Japanese-owned hotel is contemporary and urbane, including the fine Prince Court and Hakone restaurants. Every one of the 521 rooms (including 57 suites) boasts an ocean view, but most have no *lanai*—nearly unheard of for a Hawaii hotel. Not to worry. The ingenious large sliding windows with no screen are nearly as good. Some rooms are reserved for nonsmokers. Amenities include a fitness center, a lap pool, and an executive center with computers, copiers and secretarial service. The hotel also boasts its own golf course, though it's 40 minutes from the Hawaii Prince. The hotel provides a shuttle.

Hilton Hawaiian Village

2005 Kalia Rd., Waikiki 96815
949-4321, (800) HILTONS, Fax 947-7898
Doubles $185-320, Suites $350-$2,900. All major cards.

The Hilton Hawaiian Village is just that—a veritable village. With a staggering 2,542 rooms spread out over four buildings, in what's been called a separate suburb within the city limits of Waikiki proper, the Hilton Hawaiian Village is by far the biggest hotel complex on Oahu, in fact it's the largest oceanfront hotel in the world ... thanks, Conrad. It's also, despite its awesome statistics, a very good, even excellent, hotel. It's so good you'll be tempted not to leave the grounds—which would be a pity, for the Hawaiian Village also sits in the midst of one of the busiest, most exciting sections of Waikiki. In this case, you can be as isolated as you want and still be in the middle of the action—no small trick.

There are four towers that make up the village—the Tapa, the Rainbow, the Diamond Head, and the exceedingly elegant Alii, which is the tower of choice. The Alii, which was the original Hilton, was gutted and remodeled in 1988 and turned into what amounts to a luxury hotel within a hotel, where the Hilton concentrates the most attentive service and finest amenities. The Hilton is also home to two very good restaurants, Bali-by-the-Sea and the Golden Dragon. And this is where John Hirokawa's astounding magic show is presented in the Hilton Dome. The downside is that the Hilton is popular with groups, lots of groups, huge groups. And tour groups are tour groups, with all the herding problems that that term implies.

Ihilani Resort & Spa

92-1001 Olani St. (Ko Olina Resort),
Kapolei 96707
679-0079, (800) 626-4446, Fax 679-0080
Doubles $275-$550, Suites $700-$5,000. All major cards.

Ihilani Resort & Spa welcomed its first guests on December 15, 1993 and is Oahu's first luxury resort in a brand new destination on the island's quiet and sunny leeward side at Ko Olina Resort. Ihilani or "Heavenly Splendor" has it all—a destination spa, a secluded white sand beach and lagoon, the cuisine of renowned "Chef Suki," a fabulous year-round program for children, Kramer-surface tennis courts and a

Hotels

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Top of the Line

Aston Waikiki Beach Tower

2470 Kalakaua Ave., Waikiki 96815
926-6400, (800) 92-ASTON,
Fax 926-7380
Suites $280-$800. All major cards.

This all-suite hotel is one of the leaders in the move away from the single-room rabbit warren style of beach hotel toward a more luxurious alternative for a week by the shore. These suites are spacious and very comfortable, with handsome contemporary decor. There are only four suites per floor, with a total of 140 suites in the whole 39-story structure. The large *lanais* offer remarkable views of the beach and lively Kalakaua Avenue. As with most suite hotels, there's a fully equipped kitchen (convenient when you're tired of battling the crowds in front of the Hard Rock Café), along with a pool, Jacuzzi, sauna and paddle tennis amenities. The morning Honolulu paper is delivered to your door.

Halekulani Hotel

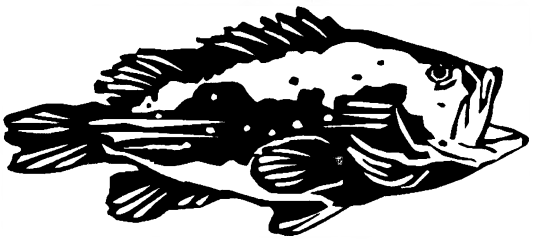
2199 Kalia Rd., Honolulu 96815
923-2311, (800) 323-7500, Fax 926-8004
Doubles $265-$430, Suites $580-$3,500. AE, DC, MC, V.

This is considered the best hotel on Oahu, and we agree. It's one that seems to get better and better. The Halekulani, which means "House Befitting Heaven" in Hawaiian, was once a private beachfront estate that was converted to a residential hotel and resort in the early 1900s. After Japanese owners purchased the property in 1981, a major expansion took place. Today, the hotel links the elegance of the past with the present. The historic 1930s Main Building has been restored and incorporated into five inter-connecting buildings on five acres arranged around tranquil courtyards, gardens and a pool made with 1.2 million mosaic glass tiles in the shape of an orchid. Located a coconut's throw off the busy main drag of Waikiki, you'd never know the pulsating strip is there. The hotel is superluxe and quiet, 456 all-amenities–filled rooms and suites (though you would never know there were that many) that are regularly refurbished to maintain their flawless and understated elegant quality. Ninety percent of these white and beige accommodations with blue accents have views of the beach and Diamond Head. The moment a guest walks into the Halekulani's cool lobby, it is apparent this will not be an ordinary experience. There is private in-room registration, a luscious welcome basket of fresh fruit and chocolates awaiting, and fresh flowers everywhere. At turndown, maids place a tiny, perfect seashell on your pillow. This is a romantic and fantasy experience favored by aristocrats, the business elite and normal devotees

Zippy's

7102 Kalanianaole Hwy., Honolulu 96825 and 16 other locations around the island (see the White Pages).
396-6977
Open 24 hours. No cards on the fast-food side; all major cards in the restaurant.

Zippy's is a local fast-food chain that's kind of two restaurants in one, plus a bakery. Each location has a plate lunch-style side that's all bright plastic and molded seats, featuring a curious (to non-locals) mix of local-style food. Go through another door and there's a restaurant with nice booths, plants, waitresses and a larger menu. But the food is basically the same on either side. Saimin and sushi nestle on the menu alongside bacon and eggs, burgers, chili, several varieties of plate lunch and one of the best chocolate shakes in Hawaii. It's pleasant enough fare, if somewhat pre-fab. Two can eat for about $12, with ice tea for each. A few locations serve alcohol, although the wine is best avoided.



HAPU'UPU'U (H), grouper, *Epinephelus quernus*, (Seale).

DISTRIBUTION: Seems to be limited to the Hawaiian area.

SIZE: Known to reach three feet (91cm). Generally found at about 50 fathoms and are usually caught while fishing for deep water snappers with hook and line. ***COLOR:*** Dark purple-brown body covered with pale, pearly spots.

Helena's Hawaiian Food

1364 N. King St., Honolulu 96817
845-8044
11 a.m.-7:30 p.m., Tues.-Fri. No cards.

Lots of local folks say this place has the best Hawaiian food (outside of backyard luaus) on the island. Helena has been serving up classic Hawaiian fare—*laulau*, *kalua* pig, *pipikaula*, poi, haupia—since 1946, and if the building and interior show the years, that just adds to the atmosphere. This is about as far away from Waikiki glitz as you can get. Two full-on Hawaiian plates with beverage: $14.

I Love Country Café

451 Piikoi St., Honolulu 96814
526-3927
Open Mon.-Fri. 10:30 a.m.-9 p.m., Sat. 10:30 a.m.-8 p.m., Sun. 11 a.m.-5 p.m. No cards.

First of all, the name of this popular little place near Ala Moana Center has nothing to do with the food or decor or location or anything else discernible to the hungry customer. Never mind, the food is great, the ever-shifting menu large and the portions generous. Plus it's one of the few plate lunch establishments that offer brown rice. Half the fun is elbowing your way in at lunch time and watching the rapid efficiency with which orders are taken and served up. The guy behind the sheet-metal grill beats out a steady rhythm with spatula and knife as he chops, flips and scoops up meats, fish and vegetables as though they're on a conveyor belt. A few little tables crowded against the wall keep you in the middle of the action, or you can sit outside and soak up the view of the parking lot. Lunch for two, with beverage, runs about $14.

Masu's Massive Plate Lunch

1808 Liliha St., Honolulu 96817
524-4260
Open Mon.-Sat. 7 a.m.-3 p.m. No cards.

The key word here is "massive." Your average Masu's plate lunch is twice the size of most anywhere else. The industrial strength Styrofoam plate comes piled high with a mountain of meat, fish, meat, starch, meat and meat. But this is no mere case of brawn over brain. A frequent special: lobster tails stuffed with crab. Still, Masu's clearly believes that large amounts of simple (and salty) food is better than precious little not-so-nouveau Pacific Rim morsels. And their many repeat customers agree. Regulars call in their order for specials because Masu's often sells out around noon. You can eat there at one of the well-worn tables or do like most people and get your big plate to go. A massive meal for two, with beverage, runs about $15.

Rainbow Drive-In

3308 Kanaina Ave., Honolulu 96815
737-0177
Open daily 7:30 a.m.-9 p.m. No cards.

If you want to get away from the tourists and practice your comprehension of pidgin, head for the Rainbow Drive-In. We can't in all honesty recommend the food at this beloved locals' hangout, but it's pretty cheap ($1.10 for a burger, $1.95 for a barbecued pork sandwich) and, well, edible. The locals order the barbecue plate lunch, which combines thin, chewy pieces of beef in barbecue sauce, two scoops of white rice (gravy 10 cents extra), and that curious plate lunch staple, macaroni salad. Avoid the underdone fries. Regular plate lunch and beverage for two runs about $11.

Ted's Drive In

2820 S. King St., Honolulu 96826
946-0364
Open daily 10 a.m.-9 p.m. No cards.

Sometimes the only way you can tell the plate lunches apart from different eateries is by a side dish. Ted's shows its Korean roots with that spicy pickled cabbage concoction known as *kim chee*. When in Rome... try Ted's *kalbi* barbecue short ribs. And you might want to have a flask of mouthwash with you. Two plates with beverage: $12.

nations and a firm, flavorful crust make for a good meal. CPK, as its called, also serves a tasty selection of pastas and salads. The atmosphere is bistro-noisy with white and black tile, and the kitchen with its big ovens out front. The young waiters and waitresses are unfailingly cheery and helpful. Pizza and glass of wine for two: $30

Mama Mia Pizza

1015 University Ave., Honolulu 96826
947-5233
Open 11 a.m.-2 a.m. All major cards.

This college dive is not to be missed by those who have acquired the taste. Beat-up booths, scuffed tables and chairs under umbrellas near the sidewalk, a blaring jukebox and casual waitresses in cut-off jeans and T-shirts who treat you like a member of the family make for an fun low-brow meal. As for the food—it won't kill you. Come with an appetite and their greasy pizzas will taste just fine washed down with a pitcher of draft beer. A 15-inch "works" pizza with a large pitcher of draft: $26

Plate Lunch

Normandy has its crêpes, Cincinnati has its chili. Hawaii has plate lunch. There is nothing quite so truly local as plate lunch—it's not Hawaiian, not haole, not Japanese or Chinese, Filipino or Samoan—yet all of these. Plate lunch is the culinary equivalent of pidgin in Hawaii—a wonderful, inextricable mélange of cultures. But don't get your hopes up too much. Most visitors will probably eat their first plate lunch wondering why all the fuss. You usually get a meat like teriyaki beef, shoyu chicken, barbecue short ribs or mahi mahi with "two scoops rice" and macaroni salad. There may be a garnish of one type or another—anything from spicy pickled vegetables or Spam to coconut pudding—depending on whether the place is owned by Koreans, Japanese, Chinese or Hawaiians. There are even plate lunch trucks parked at various spots around Honolulu, particularly near where blue-collar and office workers do their jobs. If you come to Hawaii and don't try plate lunch a couple of times, you haven't really been here at all. Here are some tried-and-true suggestions.

Cousin's

2970 E. Manoa Rd., , Honolulu 96822
988-5592
Open Mon.-Fri. 6:30 a.m.-7:30 p.m. No cards.

If you've worked up an appetite after a morning on the lush hiking trail at the back of Manoa Valley, stop in at Cousin's for a full-on plate lunch. Visitors fed up with insistent touristy salesmanship will find this little hole in the wall delightfully devoid of pretension. You'll probably have to squeeze into the tiny storefront between big workmen who've discovered the meaty servings here, but that only confirms the good value. Sit outside at one of the two sidewalk tables or take your lunch to one of the green spots in Manoa Valley. Cousin's daily specials are a good bet, and the shoyu chicken is always a sure thing. Cousin's signature touch is a garnish of pickled Maui onion. A meal for two is about $11, with beverage.

Grace's Inn

1296 S. Beretania, Honolulu 96814
593-2202
Open Sat.-Mon. 6 a.m.-10:45 p.m., Sun. 7 a.m.-10:45 p.m. No cards.

This esteemed establishment still lives up to its reputation for hearty plate lunches. No frills, just the archetypal meat or fish, two scoops of rice and macaroni salad. The teriyaki beef (sauce on the rice) is a classic. But the food is almost secondary. Go sit in a Naugahyde and Formica booth with your plate stacked high, dig in with your plastic fork and watch people on their lunch break.

Maunakea Marketplace

1120 Maunakea St., Honolulu 96813
Open 6:30 a.m.-6 p.m. No cards.

This collection of exotic caféteria-style places is smaller—and quieter—than the Makai Market. Located in the middle of Honolulu's intriguing (and slightly seedy) Chinatown district, the Maunakea Marketplace is a great place to go for an inexpensive, authentic Asian, Pacific Rim or Italian lunch. Some of the menu items—pigs' feet, whole fried fish, pickled seaweed—you'll never find at the Makai Market, which favors more mainstream dishes. We won't name any of the eateries because they tend to come and go. What remains consistent is the intriguing selection of international dishes at decent prices. You can have your lunch at one of the little tables in the aromatic midst of the action or go outside to the handsome brick courtyard surrounded by shops selling Asian wares and eat under the watchful gaze of Confucius. Lunch for two with beverage: $12.

Sea Fortune

111 N. King St., Honolulu 96813
536-3822
Open daily 7 a.m.-9:30 p.m. AE, MC, V.

The perfect Chinese decor awaits you after your visit to Chinatown and perhaps the Chinese market. Drop in for dim sum anytime. A very popular place where you will hear Chinese spoken daily, and you don't need to bring your banker to settle the check. You certainly won't feel like a tourist, and the dim sum is as good as it gets.

WORTH THE WAIT

How long does it take to grow a pineapple? After all, they look big, but not that big. You'll have to wait somewhere between a year and a half and two years to enjoy the fruit, which, by the way, was brought to the Islands by the Tahitians.

Pizza

Boston's North End Pizza & Bakery

29 Hoolai St., Kailua 96734
263-7757
Open Mon.-Thurs. 11 a.m.-8 p.m., Fri.-Sat. 11 a.m.-9 p.m., Sun. 4 p.m.-8 p.m. No cards.

The pizza and calzone are good enough-messy and swimming in fresh ingredients—but the food is just part of the fun here. Looking for a cool, quiet retreat? Look elsewhere. The blaring rock & roll radio is accompanied by the sweaty, tank-topped, tone-deaf guys who sing and yell orders while shoveling pizzas into the oven. This joint is at the opposite end of the universe from a stylish place like California Pizza Kitchen.

Try the six-topping Boston Special or one of the calzones du jour. You can get soft drinks or bring your own beer or wine. The 19-inch, 3-pound pizza range from $7.97 (just cheese) to $12.82 (five toppings). Each additional topping is 75 cents. A big slice of pizza or a calzone costs $3.50.

California Pizza Kitchen

Kahala Mall, 4211 Waialae Ave., Honolulu 96816
737-9446
Open Sun.-Thurs. 11 a.m.-10:30 p.m., Fri.-Sat. 11 a.m.-11 p.m. All major cards at all locations.
1910 Ala Moana Blvd., Waikiki 96815
955-5161
Open Mon.-Thurs. 11:30 a.m.-10 p.m., Fri.-Sat. 11:30 a.m.-11 p.m., Sun. noon-10 p.m.
Pearl Ridge Center, 98-1005 Moanalua Rd., Aiea 96701
487-7741
Open Sun.-Thurs. 11 a.m.-10 p.m., Fri.-Sat. 11 a.m.-11 p.m.

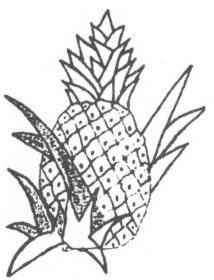
This national chain is yuppie heaven. Their stylish personal pizzas redefine the genre. But they're more than hip, they're good. Fresh ingredients, imaginative combi-

Lappert's Ice Cream

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
942-0320
Open Mon.-Sat. 9;30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

Hilton Hawaiian Village, 2005 Kalia Rd., Waikiki 96815
943-0256
Open daily 10 a.m.-10 p.m. MC, V.

This is great ice cream. Created by Walter Lappert in 1983, with the original factory on Kauai, the ice cream is "super premium," meaning that it contains up to 20 percent butterfat, the highest designation for ice cream. Lappert's makes use of the island's native resources—papaya, passion fruit, coconut, macadamias and lychee—for his flavors, and the result is some of the most sinfully rich, smooth and unforgettable ice cream you're ever likely to savor. For instance, the Reese's Cup features entire Reese's peanut butter cups, not just chopped-up pieces. The coconut-macadamia-caramel is a riot of giant macadamias, thick rivers of caramel and plentiful tangles of coconut. Try the truffle-studded Grand Marnier, or a host of tropical fruit sorbets from guava to pineapple There's even a daily fat-free flavor. Belgian waffle cones are made fresh daily. Lappert's also serves terrific cookies and cinnamon buns, along with its own excellent house-brand coffee, which you can buy by the pound. Too bad you can't take the ice cream home as well. About $6 for two, with coffee. The Ala Moana shop offers a senior citizen discount.



International Mix

Though all the other categories in this section are listed alphabetically according to type of food, we'll depart from the pattern for a moment, because the two locations below each boast a line-up of international caféteria-style eateries all in one place.

Makai Market

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
Open Mon.-Sat. 9 a.m.-9 p.m., Sun. 10 a.m.-6 p.m. Cards vary.

This large, bustling "food court" in Ala Moana Center (Honolulu's largest shopping center) has eighteen little establishments offering menus from different parts of the globe. You can try Chinese, Japanese, Thai, Korean, Filipino, Hawaiian, Mexican, Italian or American fare. You can also get grilled fish, fresh salads, hamburgers and deli sandwiches.

All of these places serve reasonably good food. Some of the more interesting ones are Wingo's Chicken, offering seventeen different chicken plates ranging from teriyaki to tandoori; Sbarro's pizza and calzone; the Poi Bowl for Hawaiian food; Jo-ni's Filipino; Little Café Siam Thai food, Yummy Korean Bar-B-Q; Orson's Chowderette for fresh grilled fish; and Paradise Bakery for pastries, croissants, quiches and salads. Get a good smoothie at the Thirst Aid Station. A bar in the middle of the court serves a limited selection of beers and wines, as well as the obligatory mai tai.

You can eat either at one of the few hundred packed-together tables in the court beneath the skylight and enjoy the noisy camaraderie, or get your meal to go and take it to another part of the shopping center for people-watching with less cacophony. Two can eat at any of the places in the Makai Market for between $12 and $16, with beverage.

sandwiches are just as good. You'll be sharing the small eating area—lots of rough-hewn wood—with surfers, hippies and locals. This place is casual to the max. If you're lucky, you can grab one of the outside tables and watch the never-ending parade of life in Haleiwa go by. A meal for two with beverage runs about $12.

W & M Bar-B-Q Burger

3104 Waialae Ave., Honolulu 96816
734-3350
Open Tues.-Sun. 9 a.m.-4:30 p.m. No cards.

This place is famous for it's delicious secret-sauce on little burgers, and infamous for its tiny parking lot. Cars and trucks are always inching back and forth trying to squeeze into or out of a just-vacated space. But there's a reason why people put up with the parking. Get a "deluxe" or "royal" burger and contemplate a new universe of burger heaven. They're grilled to order, slathered with a wonderful slightly sweet teriyaki-style sauce and there you have it. The fries are crisp and flavorful. Burgers and soft drinks for two, $7.

Ice Cream

Bubbies

1010 University Ave., Honolulu 96826
949-8984
Open Mon.-Thurs. noon-midnight, Fri.-Sat. noon-1 a.m. No cards.

Lots of flavors, lots of butterfat and cappuccino—Bubbies is a great place to blow your diet. Besides, how can you not like an ice cream shop named after the owner's grandmother? Cones are generous, and with such rich ice cream, you might want to go for the "baby" cone or even the "fetal." The tables are often full of people talking about the movie they've just seen at the theater across the street. Two regular cones about $5.

Dave's Ice Cream Parlors

85-786 Farrington Hwy., Waianae 96792
696-9294
Open daily noon-10 p.m. No cards at any locations.

819 Kapahulu Ave., Honolulu 96816
735-2194
Open Mon.-Fri. 11 a.m.-10 p.m., Sat. 11 a.m.-11 p.m., Sun. noon-10:30 p.m.

333 Keahole, Honolulu 96825
396-3975
Open Mon.-Fri. 11 a.m.-9 p.m., Sat.-Sun. 10 a.m.-9 p.m.

98-820 Moanalua Rd., Aiea 96701
487-7887
Open Mon.-Thurs. 11 a.m.-10 p.m., Fri.-Sat. 11 a.m.-11 p.m.

The specialty at this locally-owned establishment is ice cream and sorbet in unusual tropical flavors like coconut, lilikoi (passion fruit), guava, mango and lychee. Dave's also features a local Asian favorite, green tea ice cream, which is so delicious because it's not too sweet. You can also get shakes, floats, sundaes and splits. The rich ice creams and refreshing sorbets are made at the Oahu factory. Two regular cones cost $3.50

La Gelateria Italian Ice Cream

819 Cedar St., Honolulu 96814
591-1133
Open Mon.-Fri. 9 a.m.-5 p.m. No cards.

This back-street gelato and sorbet factory is the real deal—Italian-style ice creams and sorbets in an ever-changing assortment of amazing flavors, including apple, pear-champagne, lemon basil and hazel nut-chocolate. This is primarily a wholesale business. Owner and resident artiste Maurice Grasso sells to fine restaurants around town. (He was called upon to make a special gelato for the emperor of Japan in 1994.) But he always puts up pints and mini-cups of the flavors he makes for his wholesale customers. Stop in and see what's in the freezer. A pint is about $5.

Delis

Bernard's New York Deli

Kahala Mall, 4211 Waialae Ave., Honolulu 96816
732-3354
Open Mon.-Sat. 7 a.m.-9 p.m., Sun.. 7 a.m.-8 p.m.
All major cards.

A sweet little New York–style deli, Bernard's features kosher goodies (the smoked fish is flown in from Brooklyn), and just the garlicky aroma of the place evokes Proustian memories of delis past. You'll find good corned beef, pastrami, and turkey sandwiches, as well as decent potato pancakes, stuffed cabbage, blintzes and even herring. Bernard's satisfies homesickness more than it does one's taste buds, but the folks here are so nice, it's a pleasure just to come and schmooze. A meal for two is about $15, with beverage.

Hawaiian Bagel Co.

753-B Halekauwila St., Honolulu 96813
596-0638
Open Mon.-Thurs 6 a.m.-3:30 p.m., Fri. 6 a.m.-5:30 p.m., Sat. 6 a.m.-3 p.m. No cards.

This very popular, unassuming little deli, tucked away on a side street, is, unfortunately, not quite as good as one would wish. Everything looks good—the bagels, cream cheese and lox, the muffins and cinnamon rolls, the assorted sandwiches—but the bagels taste as if they were the pre-packaged, supermarket variety. But this is a fun little neighborhood hangout; there are several tables, and the folks who run the place are extremely friendly. About $12 for two, with beverage.

Yamagen

2210 S. King St., Honolulu 96826
947-2125
Tues.-Sat. 11:30 a.m.-2 p.m., 5:30 p.m.-9:30 p.m.
No cards.

This simple little Japanese noodle and tempura place is a hidden treasure. The various dishes are all good with generous portions—and at lower prices than you might expect. You can take out your food to the bustling urban park across the street, but you'd miss the charm of Yamagen's tiny shaded courtyard or the few wooden booths inside next to the noisy kitchen. Peering into the kitchen is half the fun—Japanese men in white T-shirts flipping woks, plunging battered shrimp into simmering oil, while friendly young women take orders at the window. A meal for two, with beverage, $14.

Hamburgers

Hamburger Mary's Organic Grill

2109 Kuhio Ave., Waikiki 96815
922-6722
Open daily 7 a.m.-2 a.m. All major cards.

Like its counterpart in San Francisco, the Honolulu branch of Hamburger Mary's is located in the city's gay neighborhood, an area chock-full of lively boutiques and cafés. Like the original, the decor is eclectic and wacky: If Cecil Beaton at his campiest married Hilo Hattie, this would be the result. The burgers here are great—fat and juicy—as are all the sandwiches and salads. There is a good selection of vegetarian dishes (including a meatless version of eggs Benedict), and portions are fairly sizable. A meal for two is about $22, with beverage.

Kua Aina Sandwich

66-214 Kamehameha Hwy., Haleiwa 96712
637-6067
Open daily 11 a.m.-8 p.m. No cards.

The burgers at this funky little North Shore eatery are fat, juicy and flavorful. There's nothing pre-fab about these big babies. You can load yours up with bacon, cheese, pineapple or salsa. You'll be a happy mess by the time you finish. The other

are incredibly friendly and nice, and the food is quite good. The croissants, breads and muffins are wonderful, and so are the sandwiches, especially the good old BLT. Fine chili and Portuguese bean soup too—and if you happen by on a Tuesday, be sure to get the creamy corn chowder. Heidi's is quite a treat, and is just across the way from the Ala Moana Center. Lunch for two is about $13, with beverage.

Manoa Health Market

2904 E. Manoa Rd., Honolulu 96822
988-6161
Mon.-Thurs. 7 a.m.-6 p.m., Fri. 7 a.m.-5 p.m., Sun. 7 a.m.-2:30 p.m. V, MC.

Known as "Andy's" to everyone in the neighborhood, this health food store makes great sandwiches stacked with sprouts, turkey, avocado or even grilled eggplant. Whatever you do, get one of Andy's superb smoothies, chock-full of fruit. Especially good is the protein shake. Sit down at one of the tiny tables for breakfast pastries or pancakes or lunch goodies. Take some of the "energy bars" (actually cookies) and esoteric nutritious fruit drinks with you for a snack later on. Lunch for two, with beverage runs about $12.

Mocha Java/Crêpe Fever

Ward Centre, 1200 Ala Moana Blvd., Honolulu 96814
597-8121/521-9023
Open Mon.-Sat. 8 a.m.-9 a.m., Sun. 8 a.m.-4 p.m. D, MC, V.

These little "sidewalk cafés" are operated by the same owners and sit cheek-by-jowl in the Ward Centre. Both have a friendly, hip, cosmopolitan feel—almost like a San Francisco café. Crêpe Fever, naturally, specializes in crêpes stuffed with various entrée and dessert fillings, and offers good sandwiches and salads as well. But we prefer the espresso/cappuccino bar section of Mocha Java and its variety of coffee drinks, milk shakes (try the divine chocolate/espresso), and yummy assortment of cheesecakes, cardamom cake and peanut-butter cookies. Both are terrific refueling spots and are quite gentle on the pocketbook. Two can eat for about $12, with beverage.

Murphy's Bar & Grill

2 Merchant St., Honolulu 96813
531-0422
Mon.-Fri. 11 a.m.-9 p.m., Sat. 8 a.m.-6 p.m., Sun 7 a.m.-6 p.m. AE, MC, V.

This downtown pub is located in an historic nineteenth-century saloon where King Kalakaua himself was known to bend an elbow. Now, it's probably downtown's best lunch spot—and the best place for drinks and snacks in the evening. At lunch, we're fond of the salads, like the Caesar with seared ahi or the massive Cobb salad with plenty of bacon, blue cheese and turkey. The hamburgers are substantial here and there's a daily special. Look for big crowds watching major sporting events on satellite TV, and if you're in Honolulu for St. Patrick's Day, do not miss the party at Murphy's.

Tapa Café

Hilton Hawaiian Village, 2005 Kalia Rd., Waikiki 96815
949-4321
Open daily 5:30 a.m.-11 a.m., 5:30 p.m.-9:30 p.m. All major cards.

This is the Hawaiian Village's al fresco coffee shop, open for breakfast and dinner. The food is quite good for this type of fare—eggs, etc... for breakfast, burgers, salads, fried chicken and even some more elaborate dishes, such as teriyaki steak and fettuccine al pesto for dinner. Stick to the simple stuff, though, or come for coffee and dessert. Dinner for two is about $28.

I SELL SEA SHELLS

Among the many exotic local ingredients that are beginning to find their way into Hawaii's restaurant kitchens are *opihi*: small mollusks that come in black, red or yellow. Their chewy, briny-tasting meat is similar to that of the abalone, and even more expensive: a gallon sells for about $160. Hawaiians traditionally have eaten them raw or in salads, and chefs are now mixing them into dishes of fettuccine or angel-hair pasta.

frosting sprinkled with macadamia nut pieces. And that's just the beginning of great cakes, pies and pastries. Most people get their baked goods to go, but there's a classic Formica counter, so you can sit on your swivel chair and enjoy your goodies there, too. This is a great place to go at 2 a.m. to see people ending up a night on the town with a stack of the bakery's popular pancakes (they also sell the batter). Burgers are served, too. Pancakes and coffee for two runs about $6.

The Pâtisserie

700 Bishop St., Honolulu 96813
537-5546
Open Mon.-Fri. 6:30 a.m.-5:30 p.m. MC, V at all locations.

Outrigger Edgewater Hotel, 2168 Kalia Rd., Waikiki 96815
922-4974
Open daily 6:30 a.m.-8 p.m.

Kahala Mall, 4211 Waialae Ave., Honolulu 96816
735-4402
Open daily 7 a.m.-9 p.m.

2330 Kuhio Ave., Waikiki 96815
922-9752
Open daily 6 a.m.-9:30 p.m.

This clean, cheery, cafeteria-style bakery serves above-average baked goods and soups, salads and sandwiches. Not quite as good as some of the others in town, such as Heidi's, but it does the trick for a bite on the run. Two can eat for about $14, with beverage.

We're always interested to hear about your discoveries, and to receive your comments on ours. Please feel free to write to us, and do state clearly exactly what you liked or disliked.

Cafés

Ba-Le Sandwich Shop

Ala Moana Center (in Sears), Honolulu 96814
944-4752
Open daily 8 a.m.-8 p.m. No cards (all locations).

150 N. King, Honolulu 96817
521-3973
Open daily 5 a.m.-6 p.m.

1154 Fort Street Mall, Honolulu 96813
521-4117
Open Mon.-Fri. 7 a.m.-7 p.m., Sat. 8:30 a.m.-4 p.m.

Kahala Mall, 4211 Waialae Ave., Honolulu 96816
735-6889
Open daily 9 a.m.-9 p.m.

377 Keahole, Hawaii Kai 96825
396-6556
Open Mon.-Sat. 10 a.m.-8 p.m., Sun. 10 a.m.-5 p.m.

1019 University Ave., Honolulu 96826
943-0507
Open daily 10 a.m.-9 p.m.

345 Hahani, Kailua 96734
261-2193
Open Mon.-Fri. 9:30 a.m.-8 p.m., Sat. 10 a.m.-8 p.m., Sun 10 a.m.-6 p.m.

Pearlridge Shopping Center, Aiea 96701
487-7280
Open Mon.-Sat. 8 a.m.-8 p.m., Sun. 8 a.m.-5 p.m.

The fresh fare at this Vietnamese café is great for a light (or not-so-light) lunch. Try the shrimp-filled summer rolls or a chicken sandwich on Ba-Le's famous crunchy but soft French rolls. This is also one of the best places in the Islands for "French ice coffee"—strong espresso with a big dollop of sweet condensed milk. Every location is spic-and-span with a big display case showing exotic desserts like coconut tapioca. Service is efficient and friendly. A meal for two, with beverage, runs about $12.

Heidi's

Ala Moana Building, 1441 Kapiolani Blvd., 3rd Fl., Honolulu 96814
949-2768
Open Mon.-Fri. 6 a.m.-5 p.m., Sat. 7 a.m.-2 p.m. No cards.

Heidi's is a real local favorite, and it's easy to see why. The folks in this minuscule bakery/café

Bargain Bites

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Bakeries

Cinnabon

Kahala Mall, 4211 Waialae Ave., Honolulu 96816
737-6454
Open Mon.-Sat. 8 a.m.-10 p.m., Sun. 8 a.m.-6 p.m. No cards.

Pearlridge Center Phase II, Aiea 96701
487-2430
Open Sun.-Thurs. 9 a.m.-9:30 p.m., Fri.-Sat. 9 a.m.-11 p.m. No cards.

Windward Mall, Kaneohe 96744
247-4141
Open Mon.-Sat. 8:30 a.m.-9 p.m., Sun. 8:30 a.m.-5 p.m. No cards.

As self-professed experts on cinnamon rolls, we have scoured the earth for the perfect specimen—and we truly believe that we have found it at Cinnabon. These are the biggest, freshest, gooiest cinnamon rolls we've ever eaten, and they're fabulous for a number of reasons. First off, the dough is yeasty and buttery (even though it's made with margarine) and so pillowy you could sleep on it. Secondly, the dough is rolled around a wonderful cinnamon-caramel mixture instead of the usual dry streusel. And last but not least, each roll is thickly slathered with a not-too-sweet cream-cheese frosting that is simply divine. Even the coffee's good here, and the folks working behind the counter are unfailingly friendly, offering free drink refills and extra containers of icing for a few cents more. We have subsequently found out that Cinnabon is part of a growing nationwide chain; we wish that there were one close to home, but we're secretly relieved that there isn't. Close proximity to a Cinnabon would doom us to a life of elastic waistbands. A snack for two is about $5.

Leonard's Bakery

933 Kapahulu, Honolulu 96816
737-5591
Open Sun.-Thurs. 6 a.m.-9 p.m., Fri.-Sat. 6 a.m.-10 p.m.

This nondescript bakery, a ten minute walk from hustling Waikiki, delivers the best malassadas (a Portuguese word to describe a sweet deep-fried pastry rolled in sugar) that the Islands have to offer. Their other specialty is the local sweet bread. You may try their goods as a sweet and cheap alternative, or bring them to locals, they love them.

Liliha Bakery

515 N. Kuakini St., Honolulu 96817
531-1651
Open Tues. 6 a.m., then 24 hours until Sun. 8 p.m. No cards.

This longtime local hangout is famous for its chantilly cake—a chocolate sponge cake slathered with a wonderful buttery

Woodlands Restaurant

CHINESE 11/20
1289 S. King St., Honolulu 96814
596-8102
Lunch & Dinner Wed.-Mon. MC, V. $$

Woodlands is one of those great local secrets. Tourists generally don't wander in off the street here. And if they don't, they are ignoring a real treasure—what you eat at Woodlands is down-home, authentic Chinese food (in fact, most of the customers are Chinese).

You'll find yourself asking for new orders of dumplings long after your hunger has been sated. The succulent chicken-and-chive dumplings with their crisp crust are heavenly, and so are the fish and chives *gau gee*, steamed in an almost translucent skin of dough. This used to be an inexpensive restaurant, but, alas, it has been discovered—so you pay much more than you used to, for food that's good, but not quite splendid.

Yen King

CHINESE 12/20
Kahala Mall, 4211 Waialae Ave., Honolulu 96816
732-5505
Lunch & Dinner daily. AE, MC, V. $

You don't go to Yen King for the location (although it's conveniently located in a major shopping center). You don't go for the decor (one step up from tacky). Or for the service (one step up from rude). You go for the food. Of all the dozens upon dozens of Chinese restaurants in Hawaii, this one turns out more than 100 items, all reliably. Vegetarian food? Live crab and lobster from the tank? Hong Kong sizzling platters? Choose from dozens of items, all without MSG. But if you're smart, you'll order Szechuan food here: hot and sour soup, Mongolian beef, sautéed eggplant with pork, *kung pao* shrimp. Then let the kitchen light up your palate. Don't drink wine, try the Tsing Tao beer, or perhaps just gallons of ice water. Don't worry, though, the bill is as low as the food is hot. If you're going to pick up one check while you're in town, make it here. You can take ten people to dinner for what one dinner costs in some Waikiki eateries. Beware late dining, however. After 9 p.m. on weekends, the karaoke set—mostly immigrant Chinese males here—douse the lights and alter the atmosphere considerably.

THE *POI*-FECT STAPLE

China has its rice, India has its breads, Mexico its tortillas, Italy its pasta; in Hawaii, the ubiquitous carbohydrate staple is poi. It's made from the starchy taro root, which is boiled and then mashed or pounded into a gray, glutinous substance reminiscent of baby food, and is served with almost anything Hawaiian. Taro root is also used to make chips, biscuits, turnovers and so on, and its greens are eaten as a vegetable, boiled and seasoned with coconut milk.

Not even the snails that live in taro fields escape the cook's pot: these small creatures (called you guessed it taro snails) are prepared like escargots, or stir-fried with ginger and garlic. Taro snails must be soaked overnight in water before cooking, however, or they taste literally like mud.

3660 On the Rise

PACIFIC RIM 14/20

3660 Waialae Ave., Honolulu 96816
737-1177
Lunch Tues.-Fri., Dinner Tues.-Sat. AE, DC, MC, V. $$$

Hawaiian-born chef Russell Siu consistently turns out savory creations. From this Kaimuki neighborhood away from the touristy Waikiki, couples, friends and families alike come routinely to enjoy this self-described Euro-Island cuisine... another take on the Pacific Rim stuff. Efficient service will rush you thin slices of sake cured salmon with a citrus salad or grilled shrimp on a bed of tomatoes, basil, ginger and olive oil to start with, then pan seared sake glazed scallops, roast Long Island (we thought it was the Big Island all along) duckling with wild rice cakes and brandied apricot sauce, or lightly seared opakapaka simmered in a Chinese black bean sauce. Daily specials, a simple, mostly American reasonably priced wine list and a balance of desserts to complement this elaborate and friendly dinner experience. No frills, but a clean operation definitely worth a stop.

Trattoria Manzo

ITALIAN 11/20

Restaurant Row, 500 Ala Moana Blvd., Honolulu 96813
522-1711
Lunch & Dinner daily. All major cards. $$

This bright addition to Restaurant Row is a pretty, open café serving some pretty good Italian food. Trattoria Manzo is casual and chic, a nice place in which to while away an afternoon or an evening, sipping a cappuccino and spooning up some gelato. You can easily make a meal of the appetizers here: the calamari fritti is tasty, as are the steamed clams and mussels, served in your choice of a white wine or red sauce. The roasted bell peppers with anchovies also wake up your palate. There's a wide selection of mix-and-match pastas—five different ones that you can have with a choice of about twenty sauces and/or preparations. Try the rich *frutti di mare* or the *arabiata,* nicely spicy. Prices remain mercifully reasonable here, especially for such good food in a comfortable setting.

Tripton's American Café

AMERICAN 10/20

Diamond Head Center, 449 Kapahulu Ave., Honolulu 96815
737-3819
Dinner nightly. AE, MC, V. $$

For pleasant food at a reasonable price, it's hard to do better than this stylish small restaurant, located just a block or so from Waikiki. Skillfully decorated in a warm green and cream, the restaurant feels like a private dining room. The food includes a Island fresh fish every night, usually grilled, and prime rib with whole roasted garlic. Stick to basics, a simple dinner, an inexpensive California table wine, and for dessert the lemon meringue pie whipped up daily by proprietress Susie Tripton.

Uraku Restaurant & Bar

PACIFIC RIM 13/20

1341 Kapiolani Blvd., Honolulu 96814
951-5111
Dinner nightly. All major cards. $$$

This boldly decorated dinnerhouse in a fancy new condominium building does Continental food with a Japanese flair. The staff has Japanese notions of service and is well informed about the food and drink. You'll probably do fine following your instincts here. But we're partial to the pasta with basil and Japanese shiso and the elegant carpaccio with mustard sauce for starters, followed by the fresh island snapper in broth with clams and mussels or, for meat eaters, the smoked rack of lamb. One of the things we like best about Uraku is its "wine samplers"—three half-glasses of wine at reasonable cost, for sipping and comparison. There's one sampler for appetizers, one for light fare and another for meats. It's a wonderful way to drink a lot of wines, without the usual next-morning regrets, or the shock when you get the check.

Shilla Korean Restaurant

KOREAN 12/20
Royal Hawaiian Shopping Center,
2301 Kalakaua Ave., Waikiki 96815
924-7333
Dinner nightly. All major cards. $$$

This is a remarkably upscale Korean restaurant—glass walls, green marble, black lacquer—and, as Korean restaurants go, quite expensive, even charging à la carte for the little dishes of kim chee and vegetable *namool* that simply come with the meal at most Korean eateries. The food is exceptional: a hearty *kal bi* (barbecue ribs), delicious *bindaybok* (a beef and green onion pancake) and, best of all, a *jun kol*, a stew brimming with fresh seafood and red with pepper. A hot time is guaranteed for all. Forget wine. Try *sujo*, the national drink, a kind of sweet potato vodka, drunk in shot glasses. A few glasses and even the seafood jun kol won't faze you.

Singha Thai Cuisine

THAI 11/20
1910 Ala Moana Blvd., Waikiki 96815
941-2898
Lunch Mon.-Fri., Dinner nightly. All major cards. $$

Singha is Waikiki's best Thai restaurant. It's located in a former disco—hence the odd polished metal ceiling. But the windows and doors have been flung wide, giving the restaurant an attractive open-air feel. The only other item reminiscent of the disco is a small stage on which elaborately costumed Thai dancers perform during dinner hours—some people hate them, for others it's an essential part of the cultural experience.

The food, fortunately, is unequivocally good, especially the grilled beef salad, the jumbo prawns with two curry sauces, and the scallops sautéed in black bean sauce. Surprising in a Thai restaurant are the good desserts—lemongrass ice in a half orange peel, fresh strawberries with warm chocolate sauce. The wine list isn't much. Drink Singha beer.

Sunset Grill

NEW AMERICAN 12/20
Restaurant Row, 500 Ala Moana Blvd.,
Honolulu 96813
521-4409
Lunch & Dinner daily. AE, MC, V. $$$

The Sunset Grill is a bustling California-style eatery, the best restaurant in the development called Restaurant Row (but actually filled mainly with bars, billiard parlors, dance clubs). Especially at lunch, Sunset Grill with its display kitchen and concrete floor can get too loud to hear yourself think. But you may not want to think. You may just want to focus on the grilled chicken Gorgonzola salad, the ahi carpaccio with black bean aïoli, and the kitchen's masterpiece, the smoke-infused marinated salmon with shiitake mushroom salsa. The wine list (mainly good Californians) is too expensive. But all in all, this is a place to have fun. You get crayons to draw on your placemat. If you're good enough (or famous enough), your efforts will be framed on the walls.

Takanawa

SUSHI/JAPANESE 14/20
Hawaii Prince Hotel, 100 Holomoana St.,
Waikiki 96815
956-1111
Dinner nightly. All major cards. $$$

The small dining room here offers a Japanese food buffet. But that's not where the action is at this restaurant, tucked in a hidden pocket of the Hawaii Prince Hotel. This is the best sushi bar in Honolulu, stocked with such rarities as *kohada, mirugai* and *kazunoko*, the glistening roe of the silver herring, marinated in sweet saké, broth and soy sauce, and nicknamed "yellow diamonds" for its glistening color and expense. Even if you don't speak any Japanese, just indicate to the chef that you are willing to explore the best he's got. He'll tell you what's good. Try the incredible tea after the meal, the highest quality powdered green. During your meal, we suggest the large selection of cold sakés. Expensive, but since every first-quality sushi bar is expensive, that should come as no shock.

Roy's Restaurant

HAWAII REGIONAL CUISINE/PACIFIC RIM 17/20

Hawaii Kai Corporate Plaza, 6600 Kalanianaole Hwy., Honolulu 96825

396-7697

Dinner nightly. All major cards. $$$

Before Roy Yamaguchi headed back to his hometown, Honolulu, to open Roy's, he was the toast of the Hollywood foodie set, thanks to his wildly innovative cooking at a restaurant called 385 North, which competed with Wolfgang Puck's Chinois on Main for the title of top Euro-Asian eatery. Five years ago, Yamaguchi grew tired of the fickle loyalties of Lotusland diners, and returned home to show his family and friends what he had learned. He opened Roy's on the far side of Hawaii Kai, some distance from the mobs of Waikiki, in a space that's airy, lush and comfortable. Then he got down to work, blending French, Italian, Thai, Japanese and Chinese foods and techniques into what's our top choice in Hawaii. Roy's is well worth the 30-minute journey to Hawaii Kai. One of the youthful Yamaguchi's fortes is his ability to create unexpected combinations that taste as if they've always been meant to be served together—Asian spring rolls with chili sauce; chilled blue crab gazpacho; ravioli of shiitake mushrooms, spinach and ricotta; charred curry lamb loin with ginger couscous; smoked ahi and three-cheese pizza; Louisiana-style crab cakes in spicy sesame butter. It's hard to know what wines to order with Roy's powerful multicultural flavors, but sommelier Randy Caparosa can always come up with an off-beat suggestion, from an Oregon Pinot Noir to an Italian dry rosé. He's a master at matching difficult flavors with low alcohol, high acid, quite drinkable wines at moderate prices. Dinner prices have crept up here with the overwhelming popularity of the place, but it's still a bargain compared to Waikiki.

Ruth's Chris Steak House

STEAKHOUSE 12/20

Restaurant Row, 500 Ala Moana Blvd., Honolulu 96813

599-3860

Lunch Mon.-Sat., Dinner nightly. AE, MC, V. $$$$

The quality of the beef served at Ruth's Chris is still excellent, but we think this restaurant has not lived up to its early promise. It's partly that portions are too large here for even hearty eaters, and run up the bill unnecessarily. Split à la carte orders of things like onion rings, creamed spinach, potatoes au gratin. The service tends toward the neglectful. But the steaks are great. No matter which you choose—New York strip, rib-eye, porterhouse or filet—it will be cooked perfectly, to buttery tenderness, and then served sizzling, dotted with more butter. For those who eschew red meat, don't despair: Ruth's Chris also serves chicken and seafood. The dessert of choice is the bread pudding with 86-proof whiskey sauce, although the pecan pie à la mode runs a close second. Play it safe and wear dinner clothes with elastic waistbands.

The Secret

CONTINENTAL 12/20

Hawaiian Regent Hotel, 2552 Kalakaua Ave., Honolulu 96815

922-6611

Dinner Tues.-Sat. All major cards. $$$$

We still like The Secret, with its high-backed rattan chairs that offer incredible privacy, and its tiled koi pond right in the middle of the spacious dining room. We admit the whole restaurant has gotten a little old-fashioned—scampi, steak Diane, prime rib, roast venison. But there's been an attempt to update the menu, items like tiger prawns in the Thai manner and lamb chops with Hawaiian *ohelo* berry sauce. We like the lightest item on the dessert menu, the Secret Bundle. It's a pear poached in ginger and wrapped in pastry. The wine list is one of the best in the Islands—and the private "Wine Room" is perhaps the most comfortable private dining room in Waikiki, if you're gathering a large party for dinner.

sight. Also fun are the fresh desserts, including the wonderful meringue and chocolate floating island. A reasonable selection of mostly California wines, most by the glass. You can dine here, sumptuously, for a very reasonable check.

Prince Court

HAWAII REGIONAL CUISINE 14/20

Hawaii Prince Hotel, 100 Holomoana St., Waikiki 96815
956-1111
Dinner nightly. All major cards. $$$$

Chef Gary Strehl is one of the original Hawaii regional cuisine chefs, although his range is quite wide. Our favorites included sesame-oil grilled crab hash with black bean sauce, tomato coulis and fennel cream, and his lamb ravioli with Big Island goat cheese. You can make a whole dinner on his Caesar salad with Cajun-style seared ahi, but you might want to go on to his grilled rib-eye steak with Maytag blue butter, just as long as you save room for his three-color chocolate pâté. There have been some attempts to make the atmosphere of the Prince Court more casual—which hasn't quite worked in this vast, austere room with its splendid view of the yacht harbor nevertheless. One good side effect of the general casualness: Prince Court sometimes opens its best bottles—Opus One, Château Lafite-Rothschild—for wines by the (expensive) glass. Still, it's a great place to drink wine without committing to a whole bottle.

Restaurant Benkei

JAPANESE 10/20

Ward Warehouse, 1050 Ala Moana Blvd., Honolulu 96814
591-8713
Lunch & Dinner, Tues.-Sun. MC, V. $$

Restaurant Benkei sparkles as a very attractive, mid-range Japanese restaurant that features a fine salad bar, of all things, as well as a Japanese buffet with a choice of dishes that changes every night. Some of the buffet items include various sushi, vegetables and fish in tempura. The food quality is pretty good, and the whole set-up is well tended. There is also a regular menu, with the usual teriyaki grilled items, as well as some western dishes. Benkei is a good choice for a large group, or families with children, since there's basically something for everyone here. And the service is unfailingly polite and friendly.

Restaurant Suntory

JAPANESE 14/20

Royal Hawaiian Center, 3rd Fl., 2233 Kalakaua Ave., Waikiki 96815
922-5511
Lunch Mon.-Sat, Dinner nightly. All major cards. $$$

In a setting reminiscent of upscale Osaka, the local branch of Suntory's restaurant empire purveys seafood lustrously fresh and deftly prepared. The teppanyaki room strikes us as particularly handsome, decked out in rust-shot silver fabric on which hang powerful ink-blot prints by the modern master Tanaka, but each room has its own character, and the movement from one to another along restrained passageways suggests the seductive elegance of Japanese culture. Portions seem at first Lilliputian, but intense and varied flavors prove surprisingly satisfying. Tempura dishes survive three vital criteria: light, crisp, dry batter outside; steamy-moist fish or veggies inside; clean aftertaste. When onaga, deep-water red snapper and Kauai prawns share the sashimi plate with the likes of *mirugai* (giant clam) and yellowfin tuna, go for it. Shabu-shabu (roughly "swish it, swish it") constitutes a do-it-yourself potluck dinner. The waitress starts things going and explains the cellophane noodles, mushrooms and the rest. Steamed Kona crab arrives and departs with the seasons, but it's worth looking for. There are surprises at dessert: sweetened cubes of espresso-flavored gelatin topped by Häagen-Dazs ice cream, or the same ice cream served tempura-style with a raspberry sauce. Japanese restaurants in Waikiki have become wickedly expensive, something to do with rising yen. But Suntory has remained merely expensive.

Tiffany lamps (Louis Comfort T. is probably rolling over in his grave), dark woods, plush area rugs and lots of polished brass. There's even a streetcar parked in the main room in which diners can chow down. The atmosphere is quite lively, and there is nearly always a line to get in—this place is a very popular family restaurant.

The bad news is the food. The Old Spaghetti Factory is part of a chain that is notable mainly for very large portions of average food at low prices, which obviously makes a lot of people happy. And kids love it.

Ono Hawaiian Foods

HAWAIIAN 11/20
726 Kapahulu Ave., Honolulu 96816
737-2275
Lunch & Dinner Mon.-Sat. No cards. $

Absolutely the best Hawaiian food in Honolulu is served up daily in this tiny neighborhood restaurant where the decor is a few cramped wooden booths and baseball caps hung on the wall. People stand in line—on the sidewalk, there's no room inside—to have lunch and dinner, often with six-packs of beer under their arms, as Ono has no liquor license. Inside order the combination plates—*kalua* pig, *pipikaula* (a Hawaiian beef jerky), *laulau* (pork and taro tops steamed inside ti leaves), *lomilomi* salmon (with tomatoes and green onion). We suggest rice instead of poi for the uninitiated. If you can't wait, order take-out and eat in Kapiolani Park down the street, but don't miss Ono, or you'll miss the real Hawaii.

Orchids

PACIFIC RIM 16/20
Halekulani Hotel, 2199 Kalia Rd., Waikiki 96815
923-2311
Breakfast & Lunch Mon.-Sat., Dinner nightly, Brunch Sun. All major cards. $$$$

To us, Orchids is one of the most beautiful restaurants in all Hawaii, what with its gorgeous, open-air look dressed in crisp, white linen and the stunning ocean views. When you make a reservation, ask for a table on the terrace. It's like dining in heaven, and, fortunately, the food equals the beauty here.

For dinner, you can order either à la carte or from the prix-fixe menu ($45 per person). The biggest improvement in recent years is the Hawaii regional cuisine menu—starring fresh local products cooked with an East-West flair. But you can eat splendidly with the more familiar grill menu as well. The spring roll appetizer with seared ahi and avocado in tomato coulis is marvelous and habit-forming. The Pacific Edge salad with its colorful assortment of fresh produce, including warabi ferns, also boasts wonderfully delicate slices of Peking duck. There are some great soups as well: We loved the goat cheese won ton soup with shrimp, scallops and baby bok choy. For us, the "can't miss" entrée is the *shutome* (swordfish) baked with Japanese miso paste and served over vegetarian fried rice with ginger-mirin sauce.

A refreshing dessert is the poached tropical fruits with lychee sorbet. But we really flip over the chocolate mousse on chocolate meringue, and the coconut cake with a raspberry coulis—if this last is not on the menu, ask for it.

Parc Café

PACIFIC RIM 12/20
Waikiki Parc Hotel, 2233 Helumoa Rd., Waikiki 96815
921-7272
Breakfast, Lunch & Dinner daily. AE, MC, V. $$

The Parc Café lays out a buffet for breakfast, lunch and dinner. Buffets are not always favorites of restaurant-goers—the word alone conjures up limp and uninspired fare. But chef Alfonso Betoing's buffets always feature a carving station with beef or lamb and perhaps a Peking duck, plus a seafood selection. The emphasis is on quality, not quantity, here. The multicultural salad selection (from Greek marinated vegetables to Chinese chicken salad to Thai green papaya salad) is perhaps the liveliest part of the offerings—not a Jell-O mold in

Musashi

JAPANESE 11/20
Hyatt Regency Hotel, 2424 Kalakaua Ave., Waikiki 96815
923-1234
Breakfast & Dinner daily. All major cards. $$$$

Named after a legendary samurai warrior who, as the back cover of the menu tells us, represented and represents still the qualities the Japanese admire, Musashi generates a sense of expectation that it fails to satisfy. Past a sushi bar, two teppanyaki grills share space huggermugger with western-style tables. Smoke from the grills drifts across the room. Overall, the effect leans more toward an institutional eat-and-run than an exemplar of Japanese style. Service, though, proceeds smoothly and is generally informed, and we can't complain about the food except to wish that it rose above quite good more often, given prices that rise above most of the competition. The Imperial Selection for Two offers *chawan mushi*, a subtle egg custard with shellfish and chicken, as a starter, goes to such sashimi as beef-like mini-slabs of yellowfin tuna, pale and succulent *hamachi* (yellowtail), and resilient strips of red snapper, all commendably fresh; continues with shrimp tempura, *sunomono* salad, and either shabu-shabu or sukiyaki; and ends with fruit and sorbet. It's a nice array, but far too expensive. The best deal is the Shakudo Dinner. A lacquered six-compartment box holds sashimi, deep-fried shrimp, a handsome grilled filet sliced into blood-rare strips, a trio of daily specials such as freshwater prawn garnished with stuffed chicken, purple sweet potato, fish pudding, salty grilled salmon, and excellent green tea sorbet. It's a satisfying repast, sort of a bento box with ambition. By choosing carefully, you may be able to keep the bill down, but you can easily run the tab up here, especially with saké.

Nick's Fishmarket

SEAFOOD 12/20
Waikiki Gateway Hotel, 2070 Kalakaua Ave., Waikiki 96815
955-6333
Dinner nightly. All major cards. $$$$

This 25-year-old Waikiki landmark was starting to slip because the ownership was spending most of its energy running the Tom Selleck-owned Black Orchid. Now that the Black Orchid has shuttered its doors, Nick's has redecorated, hired a new chef and polished up its tarnished reputation. This is a solid seafood house, although the prices are a little higher than the food should command. We skip appetizers here—except we sometimes can't resist the seared sashimi with its searing coat of Cajun spices. The best starter is one that has been at the restaurant for its entire 25 years—the salad with shrimp and a creamy spinach dressing. Stay with fresh fish here—shutome grilled with garlic mashed potatoes, grilled mahi mahi with potato pancakes and a roasted tomato sauce, sautéed opakapaka with crab-meat hash-browns in a fresh ginger and macadamia nut sauce. The Maine lobster here is good, but why would you fly to Hawaii to pay premium prices for Maine lobster? Stick to the Hawaiian spiny lobster tail. Desserts can be heavy here—double chocolate mousse cake, Oreo cookie pie. But don't worry, the portions are so big you won't likely be hungry by the time dessert rolls around anyway. Service is good, if a bit over-attentive. Wine is as expensive as everything else, with a lot of California Chardonnays.

The Old Spaghetti Factory

ITALIAN 7/20
Ward Warehouse, 1050 Ala Moana Blvd., Honolulu 96814
591-2513
Lunch & Dinner daily. All major cards. $

The Old Spaghetti Factory reminds us in a way of Main Street in Disneyland, done in all manner of ornate Victoriana. The interior is complete with lead glass windows, authentic

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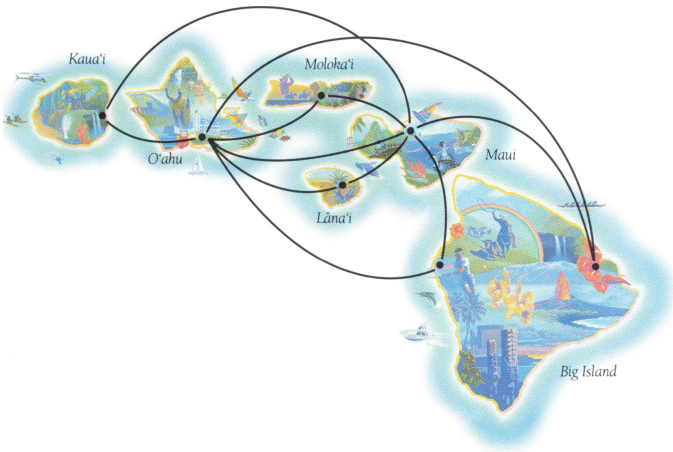

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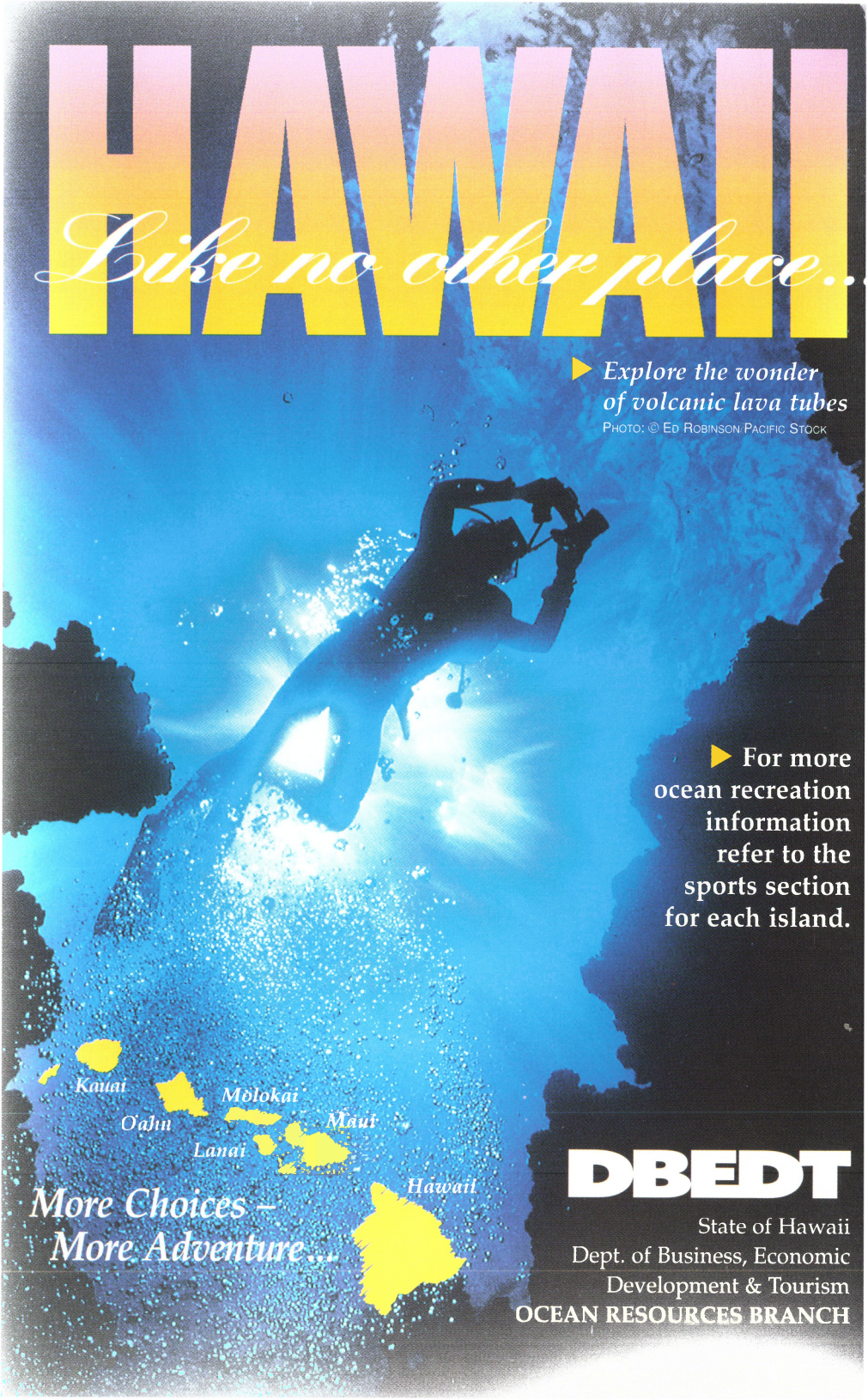

Explore the wonder of volcanic lava tubes

PHOTO: © ED ROBINSON/PACIFIC STOCK

For more ocean recreation information refer to the sports section for each island.

More Choices – More Adventure...

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International Market Place

2330 Kalakaua Ave., Waikiki 96815
No phone
Open daily, hours vary.

It's hard to describe this labyrinth of stalls selling cheap and not-so-cheap jewelry, T-shirts and gift items. It's worth walking through once for the color, and you may get some bargains. This was suggested as the location for the new Waikiki Convention Center, but no longer. Many of the shopkeepers are recent Asian immigrants.

Island Shells

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
947-3313
Open Mon.-Sat. 9 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

Island Shells carries the usual assortment of the more common shells, heavy on cowries, cones and New Zealand pauas. They also do a roaring trade in kitsch animals constructed from the cheaper shells. Of greater interest to us are the hand-painted fish imported from Indonesia that sell for as low as $12 up to $60.

The Little Hawaiian Craft Shop

Royal Hawaiian Shopping Center, 2233 Kalakaua Ave., Waikiki 96815
926-2662
Open Mon.-Sat. 9 a.m.-10 p.m., Sun. 9 a.m.-9 p.m.

Outside of the museum and craft galleries, real made-in-Hawaii goods are sometimes hard to come by. This craft shop located in the center of Waikiki has authentic native crafts at reasonable prices. It stocks Niihau Shells, Hawaiian quilt kits, museum replicas and wood carvings from Hawaii and the Pacific.

The Nature Company

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
951-6100
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 9:30 a.m.-5 p.m.

If you must have a butterfly feeder, they probably have it. The Nature Company sells products that are earth friendly and lots of fun at the same time. Look for garden books and yard ornaments like bird feeders, or compass key chains and any number of quasi-scientific goods. This is a branch of the well-known national chain store.

Nautilus of the Pacific

Hilton Hawaiian Village, 2005 Kalia Rd., Waikiki 96815
947-4755
Open daily 8:30 a.m.-10:30 p.m.

Don't expect the unusual and you won't be disappointed. This hotel shop caters to a clientele that's satisfied with shell wind chimes, lacquered Australian trumpet shells for proud display on suburban coffee tables and bleached coral fronds supported by wooden tripods. For a kind of ultimate kitsch, a gallimaufry of *faux* bouquets put together from a combination of shells and minerals can't be beat. These are without question the gifts for Aunt Amelia in Tallahassee.

The Rainbow Collection

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
947-9092
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

Should a fossil ammonite dating from the Jurassic period (about 160 million years back) take your fancy, either as a gift or to add to your own private stash, drop in at The Rainbow Collection. Slabs of limestone bearing the imprint of ancient fish or leaves, jewelry with an emphasis on coral and pearl, and a nice range of crystallized minerals round out the modest but high quality collection.

Rand McNally Map & Travel Store

Ala Moana Center, 1450 Ala Moana Blvd., Honolulu 96814
944-6699
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

A traveler's dream store with everything you could ever imagine—from neck pillows for long airplane rides to electrical converters and disposable cameras. Look for a vast

selection of history books, maps, guidebooks and other travel accessories. There's also a good selection of Hawaiiana and children's books, videos, games and toys.

Woolworth's

2224 Kalakaua Ave., Waikiki 96815
923-2331
Open daily 9 a.m.-9 p.m.

If you want value with a capital V, this mid-Waikiki branch of the national Woolworth's chain is it. The souvenirs are inexpensive, kitschy and fun. Stock up on chocolate covered macadamia nuts, loud beach towels and swimsuits, aloha shirts and muumuus that match, beach slippers, suntan lotion, key chains, colored sand layered in bottles and plumeria flower earrings. Take Aunt Sarah some hibiscus bubble bath or a video of the Merry Monarch Hula Festival.

Major Shopping Malls

Ala Moana Center

1450 Ala Moana Blvd., Honolulu 96814
946-2811
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m. (Extended hours on holidays.)

Billed as the one of the world's largest open-air shopping centers, with more than 200 stores and restaurants, Ala Moana has everything. Liberty House (941-2345), J.C. Penney (946-8068), and Sears (947-0211) are the department store anchors; Liberty House is the Macy's of the Pacific. For assorted souvenirs, there's Woolworth's (941-3005); for Japanese merchandise and food products, Shirokiya (973-9111); for sundries, Longs Drugs (941-4433). But the magnet for discriminating visitors is a two-level section at the middle called Center Court. Here, a veritable who's who in fashion labels reigns with tenants such as Adrienne Vittadini, Polo/Ralph Lauren, Waterford Wedgwood, Christian Dior, Cartier, Celine, Chanel, Fendi, Escada, Ann Taylor, Emporio Armani, among others. There is also a mammoth Makai Market Food Court offering snacks and meals to fuel your shopping. On most days there is entertainment at Centerstage, offering good photo opportunities for visitors.

Kahala Mall

4211 Waialae Ave., Honolulu 96816
732-7736
Open Mon.-Sat. 10 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

If you forgot your evening wear, you're likely to find what you need at Jeffrey Barr (735-7622) or Liberty House (941-2345). Something Special (734-8504) boasts ceramic *musubi* (rice balls) and *manapua* (Chinese dim sum), plus a grand selection of gift items. Paradizzio (737-6300) carries a sophisticated selection of table and kitchenware as well as gifts and some bath products; The Following Sea (734-4425) carries fine quality crafts and gifts by many local and nationally famous artists. If you get hungry, try Bernard's New York Deli (732-3354) for generous deli sandwiches and real cheesecake or the jam-packed California Pizza Kitchen (737-9446), Yen King (732-5505) for Northern Chinese food, and the coffee kiosk for a caffeine and sugar jolt midway through your shopping. There is also an eight-theater movie complex.

Pearlridge Center

Off Kamehameha Hwy. & Moanalua Road, Aiea 96701
488-0981
Open Mon.-Sat. 10 a.m.- 9 p.m., Sun. 10 a.m.-5 p.m.

Overlooking a watercress farm which has survived urban sprawl, this two-phase air-conditioned shopping complex is one of

Oahu's best suburban malls. Liberty House (941-2345), and J.C. Penney (488-0961) are the department store anchors in Phase I; Sears (487-4211) is the big store in Phase II. This mix of merchants is wide and varied, from swimwear to books, stationery to jewelry. Phase II includes movie theaters showing first-run movies (two complexes with sixteen theaters in all). Restaurants include Monterey Bay Canners (487-0048), which offers seafood specialties, and Bravo (487-5544), which has gourmet pizzas and Italian dishes.

Waikele Center

94-790 Lumiaina St., Waipahu 96797
676-5656
Open Mon.-Sat. 9 a.m.- 9 p.m., Sun. 10 a.m.-6 p.m.

This newly opened mega-center is changing the way residents shop. Many of the shops are old hat to Mainland shoppers used to them near home. The Value Center phase includes twenty stores like Eagle Hardware, KMart, Computer City and the Sports Authority. There is a food court and the hours here vary. The factory outlets (phase 2) number 23 with another twenty scheduled to open within the year. Look here for Bass, Levi's, Rocky Mountain Chocolate Company, OshKosh, Converse and Corning Revere.

Windward Mall

46-056 Kamehameha Hwy., Kaneohe 96744
235-1143
Open Mon.-Sat. 9:30 a.m.-9 p.m., Sun. 10 a.m.-5 p.m.

An air-conditioned mall on the windward side of Oahu, this one offers a convenient mix of gift shops and clothiers, anchored by Liberty House (941-2345) , J.C. Penney (235-0011) and Sears (247-8360). Among the merchants are Crazy Shirts (235-6070), an emporium of logo shirts and whimsical cartoons, Local Motion (263-7873) and Town & Country (233-5799) surf wear. Eateries include a food court that offers Chinese and Korean plate lunches, pizza, ice cream and bakery goodies.

Miscellaneous

Aloha Flea Market

Aloha Stadium, 99-500 Salt Lake Blvd., Honolulu 96818
732-9611
Open Wed., Sat. & Sun. 6 a.m.-3 p.m.

More than 20,000 island shoppers flock to the 1,500 local merchants who assemble every Wednesday, Saturday and Sunday to buy bargains you can wear (T-shirts, muumuus, slippers) or eat (dried fruit, fresh produce, macadamia nuts). A flea market shuttle departs from major hotels at about 7:30 a.m. the days of the event. Check with the concierge at your hotel or call 831-1133 for shuttle information. The cost is $6 round trip per person. Call 486-1529 for information on the market between 7 a.m. and 2 p.m. on flea market days only.

China Sea Tattoo Co.

1033 Smith St., Honolulu 96817
533-1603
Open Mon.-Sat. 9 a.m.-9 p.m., Sun. 11 a.m.-5 p.m.

Here's the place to change your image—permanently. Draw from the collection of rampant dragons, skulls, and skeletons, demons and witches (each designed by Mike Malone) to just about any fantasy that can be dot-printed on the human epidermis. All instruments are routinely autoclave sterilized. Architectural motifs and machinery pose no problems for Mike. Prices begin at $20 and spiral as designs become more complex.

Dole Cannery Square

650 Iwilei Rd., Honolulu 96817
548-6600
Open daily 9 a.m.-5 p.m.

Once the home of Dole Pineapple Company, this is now a visitor attraction with island souvenirs, a children's museum, caféteria-style food court and cloth-

ing shops. A show on the history of Dole, a tour of the pineapple garden and a tasting room tour run every twenty minutes or so between 9:30 a.m. and 3:30 p.m. each day.

Hi-Kong Gems/ Martial Arts Supply

1041 Maunakea St., Honolulu 96817
521-1581
Open Mon.-Fri. 8:30 a.m.-4 p.m., Sat. 8:30 a.m.-3 p.m.

An uneasy alliance of gold and steel makes its home at the Hi-Kong Martial Arts Supply. Spears, nunchaku sticks and shuriken provide martial arts aficionados with everything they need to follow in the steps of Bruce Lee. More than 200 books on everything from aikido to Japanese knife fighting are also stocked. Up front, however, gold chains cater to a more pacifistic side of the human animal.

Hula Supply Center Inc.

2346 S. King St., Honolulu 96826
941-5379
Open Mon.-Fri. 9 a.m.-5:30 p.m., Sat. 8:30 a.m.-5 p.m.

You can wow them in Montana with your cellophane hula skirt right out of the 1940s. The hula supply caters to real live professional and serious hula dancers—providing them with dancing stones, gourds and other implements. There is a nice selection of Hawaiian T-shirts, pareus and other hula wear. This is well worth the effort to find if you're interested in the art.

School & Church Resale Shops

Kamaainas—native-born islanders—do a thriving business with the dozen or so resale shops that cluster in Honolulu, buying and selling classic aloha shirts, garden furniture and tools, books, dishes, kitchen appliances and innumerable other flotsam and jetsam. The hours at these shops change frequently; it's always a good idea to check the Yellow Pages before trundling off on a treasure hunt.

Assistance League of Hawaii Thrift Shop

378 N. School St., Honolulu 96817
531-6666

St. Andrew's Economy Shop

Queen Emma Square, Honolulu 96813
536-5939

The Ultimate You

1112 Auahi St., Honolulu 96814
591-8388

Waikiki Community Center Thrift Shop

310 Paoakalani Ave., Waikiki 96815
923-1802

THE LEGEND OF THE CROUCHING LION

On Oahu's windward side, in Kahana Bay, there's a rock formation dubbed the Crouching Lion. Legend claims that the geological formation is called Kauhi, after a demigod from Tahiti. The fire goddess Pele took a liking to Kauhi and imprisoned him in the hills above Kahana Bay. One day, Kauhi saw Pele's younger sister, Hiiaka, and was immediately smitten. Crouching down to break out of the prison, Kauhi was caught by Pele, who instantly turned him into stone, freezing him forever in his crouched position. Kauhi became a prisoner of his passion forever, and a warning from Pele to all.

Specialty Centers

Royal Hawaiian Shopping Center

2201 Kalakaua Ave., Waikiki 96815
922-0588
Open Mon.-Sat. 9 a.m.-10 p.m., Sun. 9 a.m.-9 p.m.

This center, right in the middle of Waikiki, is larger than it looks and still growing. The place was designed for visitors: You can get your money exchanged, buy traveler's checks and airline tickets, and make travel arrangements. In the galleria, a plush section in the three-building promenade, stop by the Chanel Boutique (923-0255), Hermès (922-5780) or Versace Boutique (922-5337). McInerny has designer nooks offering everything from Perry Ellis to Ralph Lauren and discount outlets upstairs. Hungry? We love Restaurant Suntory (922-5511) for its teppanyaki and garlic rice. The center is part of the legacy of Princess Bernice Pauahi Bishop, who mandated that her estate build and maintain the Kamehameha Schools for Native Hawaiian children. Revenues from the shops go to the estate.

Ward Centre

1200 Ala Moana Blvd., Honolulu 96814
591-8411
Open Mon.-Fri. 10 a.m.-9 p.m., Sat. 10 a.m.-5 p.m., Sun. 10 a.m.-4 p.m.

This is an upscale mini-mall, with a savvy blend of restaurants including the lively Compadres Mexican Bar & Grill (591-8307), exotic Keo's Thai Cuisine (596-0020), and Ryan's Grill (591-9132); designer shops such as Summerhill (593-2272) and Size Me Petite (592-1550). Leave temptation behind and try the sweets from the Honolulu Chocolate Company (591-2997). The chocolate-dipped Oreos are legendary.

The Ward Warehouse

1050 Ala Moana Blvd., Honolulu 96814
591-8411
Open Mon.-Fri. 10 a.m.-9 p.m., Sat. 10 a.m.-5 p.m., Sun. 11 a.m.-4 p.m.

This convivial two-story warehouse complex offers everything from heirlooms to artsy gifts: Pomegranates in the Sun (591-2208) has casual, stylish clothing; In Bloom (591-2742) carries youthful fashions for expectant moms and newborn babies; Blue Ginger (596-8093) has bright, batik casual wear for women and a smaller selection of children's wear and men's shirts. This is also a great stop for trendy housewares at Discovery Imports, Executive Chef, Clare De Lune and the Indo-Pacific Trading Company. You won't go hungry either. Try Kincaid's (591-2005) on the second floor, Orson's Restaurant (591-8681), Coffee Works for a quick pick-me-up, or the fried saimin at Ward Saimin.

Waikiki Trading Posts

International Market Place

2330 Kalakaua Ave., Waikiki 96815
No Phone
Open daily 9 a.m.-11 p.m.

In the heart of Waikiki, this tropical gathering of 200 shops, kiosks and restaurants in a food court has the flavor of a jammed open-air bazaar. Sure, it's a tad run-down (it's been here since the 1950s), but what a location!

Kuhio Mall

2301 Kuhio Ave., behind the International Marketplace, Waikiki 96815
No Phone
Open daily 9 a.m.-11 p.m.

An abundance of tourist offerings, much like the International Market Place.

Rainbow Bazaar

Hilton Hawaiian Village, 2005 Kalia Rd., Waikiki 96815
949-4321
Open daily 8 a.m.-10 p.m.

This exotic plaza includes merchants offering everything from Hong Kong jade to Mickey Mouse T-shirts, and all manner of towels, bathing suits and resort wear.

Waikiki Shopping Plaza

Kalakaua & Seaside Aves., Waikiki 96815
923-1191
Open daily 9 a.m.-11 p.m.

This five-level vertical mall is anchored by a towering waterfall sculpture. You'll find a maze of apparel and jewelry shops, as well as restaurants within.

Sights

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Amusements

Honolulu Zoo

151 Kapahulu Ave., Honolulu 96815
971-7174, 971-7171 (recording)
Open daily 9 a.m.-4 :30 p.m. Petting zoo 9 a.m.-4 p.m. Adults $3, Children under 12 free (when accompanied by an adult); $5 yearly pass good for Honolulu Zoo and Foster Botanical Garden.

The Honolulu Zoo, though certainly no world-class menagerie, has improved over the last couple of years. Located at the Diamond Head end of Waikiki, on the edge of Kapiolani Park, Hawaii's largest animal collection is, unfortunately, little more than the usual lions and tigers and bears. But a new "African savannah" allows visitors to view the animals in more natural surroundings without cages. The collection includes a few of the most prolific giraffes in captivity but regrettably, there are few good displays unique to the Pacific or the Hawaiian Islands. There is, however, a decent petting zoo for kids and regular elephant demonstrations. Gift shop with unusual T-shirts, cards and souvenirs.

Polynesian Cultural Center

Brigham Young University, Laie 96762
293-3333
Open Mon.-Sat. 12:30 p.m.- 9 p.m. Park: adults $25, Children 5-11 $12.50; park & dinner show: Adults $42, Children 5-11 $25.

Here's your chance to take in not only the dances, songs and culture of the Hawaiians, but of other Pacific Islanders as well. The cultures of the entire Pacific basin come together at the Polynesian Cultural Center, which is located on Oahu's scenic North Shore, next to the Mormon university, Brigham Young. Seven accurately reproduced mini-villages, built by traditional artisans, are connected by a series of waterways and winding pathways. Visitors stroll or boat through the different island "villages," learning hands-on about the culture of each from native Polynesians. There are also two theaters: the immense (2,800-seat), very well-designed Pacific Pavilion features a 90-minute evening show, *This is Polynesia* (always packed), which brings to life the real songs, dances and legends of the Pacific (no cellophane hula skirts or Day-Glo war clubs here); the smaller Hale Aloha Theatre, with its unusual water staging area, presents an afternoon show about the myths and legends of the seven islands. Many of the performers are Brigham Young University students from the Pacific areas represented, who work at the center to fund their schooling.

Plan to spend at least half a day to really see and experience the villages, then stay for one of the shows. Transportation to Laie is available from a variety of carriers including the city bus.

Sea Life Park

Makapuu Point, Waimanalo 96795
259-7933
Open Sat.-Thurs. 9:30 a.m.-5 p.m., Fri. 9:30 a.m.-10 p.m. Adults $19.95, Children 6-12 $8.95, children 4-5 $3.95, under 4 free.

This exquisitely located oceanarium at Makapuu features a number of unique displays, including a 300,000-gallon glass-walled Reef Tank. Visitors can walk around a Hawaiian "reef" and closely observe a wide array of Hawaiian ocean critters, ranging from endemic species of iridescent butterfly fish to menacing sharks and rays, to the Hawaii state fish, *humuhumunukunukuapuaa,* all of which are hand-fed on a regular schedule. A second glass-walled tank offers a unique perspective on marine mammal behavior and porpoise training techniques. Finally, a huge open-air theater/pool features regular performances by dolphins and whales, with a Hawaiian twist. Additional displays in this truly exceptional facility include the endangered Hawaiian monk seal, various marine turtles, penguins, and Pacific sea birds. Plan to spend at least two hours; a half-day would provide more time to thoroughly enjoy the opportunity. Restaurant and gift shop on the premises.

Waikiki Aquarium

2777 Kalakaua Ave., Honolulu 96815
923-9741
Open daily 9 a.m.-5 p.m. Adults $6, Seniors (60-plus) $4, Military $4, Juniors 13-17, $2.50, Children under 13 free.

Located adjacent to Kapiolani Park and the Waikiki Natatorium at the foot of Diamond Head, this small but valuable aquarium, founded in 1904, is the third-oldest in the United States. It's just been completely renovated, making an already fine establishment even better. The collections and exhibits here include some unique specimens from the Hawaiian Islands and various South Pacific reef flora and fauna. One of our favorite exhibits is the marine version of a petting zoo (Edge of the Reef exhibit). Kids and kids-at-heart will love it. Another special exhibit is the Hawaiian monk seal, one of Hawaii's only two endemic mammals. This well-managed aquarium introduces visitors to a cross section of unique ocean life in a short period of time. Ask about their special programs and lectures. The exhibits and displays change constantly, making it a must-see every time you visit Oahu. Don't miss the Natural Selection Gift Shop.

Beaches

The beaches of Oahu range from what is probably the most famous in the world—Waikiki—to little known, out-of-the-way spots that require some driving to get to and a bit of good sense to enjoy safely. Surf conditions generally dictate avoiding swimming at North Shore beaches in winter when north Pacific storms generate the big waves for which Hawaii is world famous. This doesn't mean you shouldn't visit these beaches during high surf conditions—quite the contrary, because watching expert surfers challenge the big waves is an unforgettable sight. Just don't go in the water yourself. Similarly, summer swells out of the south can turn otherwise delightful beaches on the southern and eastern shores into hazardous places for all but the most knowledgeable and well-conditioned ocean recreationalist. As a good rule of thumb, avoid any ocean area that appears at all rough, especially if there is no lifeguard present, and ask the advice of lifeguards if you are uncertain of the conditions at any time.

Kailua Beach Park

450 Kawailoa Rd., Honolulu 96734

This long lazy stretch of white sand is protected from rough water virtually all year long and, except for the hazard of high-speed windsurfers skimming along on the dependable breezes, it is a relatively safe place with substantially smaller crowds than any of the more urban beaches on Oahu. Crowded on weekends and holidays.

Keawaula Beach

End of Farrington Hwy., Makaha 96792

This wonderfully isolated beach is known to locals as Yokohama Bay, because it was once a favorite stomping ground for Japanese fishermen. When the surf is calm, there's good snorkeling in the near-shore shallows.

Makaha Beach

89-369 Farrington Hwy., Makaha 96792

The most famous and beautiful beach on Oahu's leeward side, Makaha is the original home of Hawaii's big-wave surfing championships. It's well worth the drive whether the surf is up or "flat," when swimming and snorkeling replace one of the favored sports of Hawaii's kings. This beach has clean, white sand and more local residents than visitors, and is worth seeing particularly when it is being surfed (winter months). But beware of the rip current if any waves exist.

Makapuu Beach Park

41-095 Kalanianaole Hwy., Waimanalo 96795

Set at the base of the sheer Koolau Mountains is Makapuu Beach Park, a stark beauty that some will remember from the passionate love scene in the movie classic *From Here to Eternity*. A massive white sand dune pours into a turquoise bay bounded by the cliffs of Makapuu Point. The bay is punctuated by the *lapin* silhouette appropriately named Rabbit Island, and a coastline view stretching forever. This is truly one of Hawaii's most majestic beaches. Treacherous when the surf is breaking (despite all those happy little nebbishes frolicking in the white water—they know what they're doing). Go for the sun and the view. If there is any surf at all, stay out of the water unless you are a skilled bodysurfer. You can travel on down the coast to Bellows Beach Park if it is too rough to swim at Makapuu.

Malaekahana Bay

Kamehameha Hwy., between Makahoa & Kalanai Pts., Malaekahana 96731

548-7455

Long the private domain of Hawaii's elite *kamaaina* families, this long stretch of creamy white sand can be far more reminiscent of the beaches of the northeastern seaboard than one might expect of a Hawaiian beach, but this stretch of serenity is rarely found by visitors (though there is easy public access through the State Recreational Area at one end of the bay). Malaekahana offers a literal breath of fresh (salt) air and a real escape from the crowds. Great walking beach, safe swimming year-round, though beware of coral on bare feet. No lifeguards.

Sandy Beach

8800 Kalanianaole Hwy., Koko Head Regional Park 96825

395-3407

Just minutes from Waikiki, this stretch of gorgeous white sand at the edge of the Kaiwi Channel can prove treacherous for all but the best bodysurfers when conditions are right, but it is a great place for watching Hawaii's best bodysurfers work this world-famous shorebreak with no equipment of any kind, or on bodyboards, boogie boards or sand skimmers. Great bikini-watching on most weekends. Generally uncrowded on weekdays, except during holiday periods. Surf can be treacherous, and necks are snapped in the steep beach break every year—only for experts if there is any surf at all.

Waikiki Beach

Kalakaua Ave., from the Outrigger Canoe Club to the Ala Wai Yacht Harbor, Waikiki 96815

The most famous of Hawaiian beaches is a crescent of imported sand stretching from the Ala Wai Canal (dug to drain the swamp that was once Waikiki) to the foot of famed Diamond Head. This series of beaches (interrupted occasionally by a yacht harbor, sea walls and rocks) sports more bodies per square foot

than any stretch of sand in the state (in the Pacific, for that matter), particularly during the summer months. It is also the base for an incredible array of ocean recreation activities. Waikiki is the best place in Hawaii to learn surfing (for the adventuresome and reasonably athletic), or to try canoe or catamaran surfing. It is also one of the safest places to swim in the ocean anywhere on Oahu. The famous beach at Waikiki may disappoint more than it enchants, but it will always be a must-see.

Waimea Bay

61-031 Kamehameha Hwy., Waimea 96712

The Beach Boys crooned an incorrect pronunciation of the name of this exquisite, world-famous Oahu Beach into the collective consciousness of beach lovers the world around (they sang "why a MEE ah"—it should be "why MAY ah"). In the winter, the largest rideable waves in the world, some exceeding 30 feet in height, pour into the bay, and top surfers perform. In the summer, the placid glassy waters offer great swimming and snorkeling opportunities. It can be treacherous to the unwary or uninitiated. When any surf is present, it is likely that dangerous undertows are present as well; check with lifeguards.

Excursions

Chinatown

Chinese Chamber of Commerce, 42 N. King St., Honolulu 96817
533-3181

Every major city has a Chinatown, but we find Honolulu's unique. Honolulu's 200-year-old Chinatown features colorful markets selling herbs, Chinese produce and imports. Shopkeepers banter in various dialects and accents out of open-air stalls. Visit the streets where Charlie Chan got his start; learn about one of the most important cultural influences in Hawaii's history. Pick up a copy of "Chinatown," by Francis Carter, for a self-guided tour, or take the Chinese Chamber of Commerce's weekly tour, which leaves every Tuesday at 9 a.m. from the office. It lasts several hours, plus an optional stop for lunch. A $5 donation is suggested.

Hanauma Bay

7455 Kalanianaole Hwy.,
Koko Head Regional Park 96825
973-7250
Open Sun.-Tues. & Thurs.-Sat. 6 a.m.-7 p.m., Wed. noon-7 p.m. Admission free. Mask and snorkel rental $6.

This small bay—actually a volcanic crater open to the sea on one side—is one of the most popular destinations for snorkelers and beach lovers in the Pacific. Hanauma Bay's shallow shoreline waters and plentiful sea life are its blessing and its curse—so many people flock here each day to swim with the tame fish, the ecology of this marine preserve is threatened. That's why the park is closed Wednesday mornings and there are restrictions about tour buses. The trick is to get to Hanauma as early as you can, when the water is clear and the beach is not yet quilted with towels and tanning bodies. By mid-morning the parking lot is packed—and the bay offers little reason to stop except to admire the breathtaking view.

North Shore

Mokuleia to Laie

Old Hawaii is still evident on Oahu's North Shore where sleepy, ex-plantation towns like Haleiwa and Kahuku reflect an earlier, slower way of life. Oahu's northern coastline is also home to some of its most beautiful beaches, most famous waves (winter months—Sunset Beach, Waimea Bay and the Banzai Pipeline at Ehukai Beach Park), and extraordinary vistas. Start in Honolulu and head east through Wahiawa toward Haleiwa or north over the steep Pali Highway through Kaneohe, and then drive all the way around in one leisurely day, stopping as the whim or various attractions move you. Toward the end of the road at Mokuleia, you can watch a polo match (in season) or take a glider ride or even a tandem skydive at Dillingham Airfield. At the

very end of the road is Kaena Point, a natural preserve with a stunning rocky shoreline. You can really push and see it all in about four hours, but don't.

Nuuanu Pali Lookout

Pali Hwy., Honolulu 96817

In 1795, Kamehameha the Great forced the last defenders of the chief of Oahu off this precipice in the Battle of Nuuanu Pali on the last stop of his drive to unify the Hawaiian Islands for the first time under one leader. Today, the view from this geologic gap between urban Oahu and the bedroom communities of the windward side is as awe inspiring as it must have been to those warriors nearly two centuries ago. The sheer cliffs of the weathered side of the Koolau Mountains, the expansive magnificence of Kaneohe Bay, the oddity of Chinaman's Hat (an island) in the distance all evoke the majesty of the nature of these islands. It can be very windy: Due caution with skirts, hats and hair pieces is advised.

Punchbowl Crater National Memorial Cemetery of the Pacific

2177 Puowaina Dr., Honolulu 96813
566-1430
Fall, spring & winter: open daily 8 a.m.-5:30 p.m. Summer: open 8 a.m.-6:30 p.m.

Punchbowl Crater is a national cemetery and shrine honoring America's war dead. The elliptical crater is the final resting place of over 34,000 GIs and their dependents. From the rim of the crater one can do a turnabout from the somber to the sublime and enjoy the grandeur of Honolulu and Waikiki in one of the most spectacular views on the island.

Tantalus/Round Top Drive

Tantalus & Round Top Drives, Makiki 96822

This circuitous yet short excursion into the lush rain forest of the Koolau Mountain range above Honolulu takes you through choking tropical jungle, past posh private homes, then onto a razorback ridge that offers views into two major valleys, before skirting down through more of the same, past a couple of lovely public park facilities (great for picnics), back into the bustle of metropolitan Honolulu. Aside from being a great diversion and offering superlative views, this tour ties in nicely with a trip to Punchbowl Crater.

Urasenke Tea Rooms

245 Saratoga Rd., Honolulu 96815
923-3059, 923-1057
Open Wed.-Fri. 10 a.m.-noon.

This branch facility of the international Urasenke Foundation is dedicated to instruction in *chado*, the way of tea, the timeless Japanese tea ceremony that is more Zen and tranquillity than it is the act of preparing a beverage. The master of the Urasenke Tea Rooms is fifteenth in an unbroken line of tea masters dating back to the sixteenth century. Call for reservations.

Museums

Bishop Museum

1525 Bernice St., Honolulu 96817
847-3511
Open daily 9 a.m.-5 p.m. Adults $7.95, Children 6-17 $6.95, under 6 free (includes admission to both the museum and planetarium). Planetarium seating alone is $3.50. All major cards.

The Bishop Museum was founded in 1889 by Charles Bishop, an American businessman living in Hawaii. The museum was erected as a tribute to his wife, Princess Bernice Pauahi Bishop, a member of Hawaii's royal family, who worked until her death to educate and improve Native Hawaiians. This superb facility, containing the largest collection of Pacific natural history in the world, also includes unmatched collections of Hawaiian and Indo-Pacific archaeology and anthropology, and the royal artifacts of Princess Bernice's family. The displays of ancient Hawaiian crafts,

such as the feather capes of the *alii* (Hawaiian royalty) are both educational and exquisite. The collections of animals, birds and insects are world renowned. The grounds contain a planetarium and a separate building that houses changing exhibits on everything from space travel to dinosaurs. The twelve-acre campus is planted with various Hawaiian and Pacific flora.

The Damien Museum

130 Ohua Ave., Honolulu 96815
923-2690
Open Mon.-Fri. 9 a.m.-3 p.m., Sat. 9 a.m.-noon. Admission free.

The Father Damien Museum presents photos, film, and memorabilia of Father Joseph Damien de Veuster, the Belgian Catholic priest who eased the suffering and championed the rights of the patients at the Kalaupapa leper colony on Molokai. It's scheduled for demolition within a couple of years, so this is your last chance to view this tribute to one of Hawaii's most famous citizens.

Hawaii Maritime Center

Honolulu Harbor, Pier 7, Honolulu 96813
536-6373
Open daily 9 a.m.-5 p.m. Adults $7, Children 6-17 $4, under 6 free. All major cards.

This museum of Hawaii's maritime past, present and future, located in Honolulu Harbor, is a monument to the marine community and offers displays ranging from Polynesian voyaging to commercial fishing. With a superb reproduction of King David Kalakaua's original boathouse, the Maritime Center also includes the schooner *Falls of Clyde*, the voyaging outrigger canoe *Hokulea*, and many other fascinating displays.

Iolani Palace

S. King St. at Richards St., Honolulu 96813
522-0832, 538-1471 (recording)
Open Wed.-Sat. 9 a.m.-2:15 p.m. Adults $4, Children 5-12 $1 (no children under 5 allowed). No cards.

The only royal palace in the United States, the Iolani Palace, which was completed in 1882, was the official residence of King David Kalakaua and his sister, Queen Liliuokalani, who belonged to the ruling family until the overthrow of the Hawaiian monarchy in 1893. In the sad ending to royal rule in Hawaii, the palace also served in 1895 as a prison for Queen Liliuokalani, who had succeeded King Kalakaua as ruler. It later became the seat of government for the Republic, the Territory of Hawaii and state government until 1969, when the present State Capitol was completed. At that time, the fabulous native materials, such as koa wood, from which the Iolani Palace was constructed, were painstakingly restored, and today it continues to be beautifully maintained—a gem amid the architectural mélange of downtown Honolulu. Reservations are required. Tours (about an hour) start every fifteen minutes, and tickets have to be purchased at least half an hour before a tour begins.

Kuan Yin Temple

170 N. Vineyard Blvd., Honolulu 96817
533-6361
Open daily 8:30 a.m.-2 p.m. Admission free (donations accepted).

A working Taoist temple in the heart of Honolulu, the Kuan Yin Temple was endowed by prominent local Chinese businessmen and is a masterpiece of Chinese architecture, containing the typically eclectic collection of images, art pieces and shrines found in traditional Chinese temples. Adjacent to Foster Botanical Garden, close to the foot of Punchbowl Crater.

Mission Houses Museum

553 S. King St., Honolulu 96813
531-0481
Open Tues.-Sat. 9 a.m.-4 p.m., Sun. noon-4 p.m. Adults $5, Children 6-15 $1, under 6 free. MC, V.

An important part of Hawaii's history, these restored mission houses and work spaces on the site of the first Christian mission in Hawaii, near historic KawaiaHao Church, reveal the hard-working lifestyle of Hawaii's early missionary families from New England, who came here intent upon converting the heathens. The work of these missionaries changed forever the lifestyle of the native Hawaiians. The Christian influence is marked today by the large number

of churches that dot the Hawaiian Islands. A history program on Saturdays transports the visitor back to 1831.

Queen Emma Summer Palace

2913 Pali Hwy., Honolulu 96817
595-3167
Open daily 9 a.m.-4 p.m. Adults $4, Children under 18 $1. No cards.

Set in the heart of the cool and verdant Nuuanu Valley, the lofty columns, white clapboard exterior and Old World carpentry of this summer home of one of Hawaii's most revered monarchs is a monument to the days of Hawaii's royalty. Wander through the palatial home, with the original furniture of Queen Emma and King Kamehameha IV and their vast landscaped gardens.

U.S. Army Museum of Hawaii

Fort DeRussy, Kalia Rd., Honolulu 96815
438-2821
Open Tues.-Sun. 10 a.m.-4:30 p.m. Admission free.

Weapons, weapons and more weapons are on display here—from ancient Hawaiian clubs made from sharks' teeth to Vietnam War assault rifles.

Parks & Gardens

Foster Botanical Garden

50 N. Vineyard Blvd., Honolulu
522-7065, 522-7066
Open daily 9 a.m.-4 p.m. Admission $1, Children under 12 free when accompanied by an adult. Best deal: $5 yearly pass good for both Foster Botanical Garden & Honolulu Zoo. No cards.

One of the most magnificent collections of trees and tropical flora in the Pacific, Foster Botanical Garden, which has garnered national design awards, dates back to the 1850s. Centrally located at the edge of downtown Honolulu in the mouth of Nuuanu Valley and easily toured in a self-directed manner (although guided tours are available), this public garden is the centerpiece of an expanding network of horticultural displays and preservation centers—in Wahiawa, Koko Crater and Kaneohe—known collectively as the Honolulu Botanical Gardens.

Kawamoto Orchid Nursery

2630 Waiomao Rd., Honolulu 96816
732-5808
Open Mon.-Sat. 8 a.m.-3:30 p.m. Admission free.

A commercial enterprise dedicated to the furtherance of unique and exotic orchid culture, the Kawamoto Nursery is an excellent place to view the latest hybrids in greenhouses full of blooming orchids, to learn from the experts, and to shop for truly special gifts. The nursery is certified for overseas shipment.

Lyon Arboretum

3860 Manoa Rd., Honolulu 96822
988-3177
Open Mon.-Sat. 9 a.m.-3 p.m. Suggested donation $1.

Set deep in the recesses of Manoa Valley, this 124-acre tropical botanical garden specializing in ginger, heliconia and ornamental ti plants promises to delight the senses with a panoply of colors and fragrances. These gardens are not just beautiful, but an important repository of tropical plants from around the globe. Blessed by dependable moisture and afternoon cloud cover, Lyon Arboretum is always invitingly lush.

Senator Fong's Plantation and Gardens

47-285 Pulama Rd., Kaneohe 96744
239-6775
Open daily 10 a.m.-4 p.m. Adults $8.50, Children 5-12 $5. All major cards.

Hiram Fong was one of the first two senators elected to represent the people of the new state of Hawaii in the U.S. Senate. His beloved family plantation is home to over 75 kinds of fruits and flowers and is sit-

uated such that it commands an awe-inspiring view, sweeping from Kaneohe Bay to Coconut Island.

Waimea Valley Park

59-864 Kamehameha Hwy., Waimea 96712
638-8511
Open daily 10 a.m.-5:30 p.m. Adults $19.95, Children 6-12 $8.95, children 4-5 $3.95, under 4 free. All major cards.

Ever wonder what Hawaii looked like in ancient times? Waimea Valley Park is the answer. This 1,800-acre park was the home of Oahu's *kahuna* (priests) from around A.D. 1092. The most powerful of these priests was Paao, who ruled in the thirteenth century and introduced the customs of human sacrifice and the *kapu* (taboo) system of death to a law breaker. This valley has been preserved and features the ancient culture, plants and animals of Hawaii. We suggest that before you go to this large (and overwhelming) park, you first send for the guidebook to become familiar with the myriad displays. Another way to see this wonderland is to take the guided tour to get your bearings of the exhibits then ride the open-air tram to the top of the valley and leisurely walk down, stopping to examine the exhibits that interest you (such as the ancient Hawaiian games of bowling or spear throwing; the lei garden, blooming with flowers that are used to make leis, in their natural state; or watching the wild boar being fed). In addition, the park has a gift shop, an education center, a restaurant with live entertainment, and the very popular moon walks during the full moon to watch the nocturnal plants.

MOST VISITED

Punchbowl, the National Cemetery of the Pacific, is the most visited site in the Islands. Each year it attracts five million people, many of whom come to pay their respects to nearly 35,000 American soldiers who fell in Pacific campaigns. For information, call 541-1430.

Tours

Atlantis Submarines Hawaii

1600 Kapiolani Blvd., Ste. 1630,
Honolulu 96814
973-9811
Boat departs daily, hourly 7 a.m.-4 p.m. Adults $59-$99, Children under 13 $29-$49 (height requirement is 36 inches).

Descend into the depths, in one of the few passenger submarines in the world, as part of a remarkable adventure. Broad portholes and professional crew promise superb views, a complete educational and recreational experience, especially for those who have never enjoyed the world underwater. The entire trip takes two hours—45 minutes of which are underwater in the submarine. The boat departs from Hilton Hawaiian Village in Waikiki.

Navatek I
Royal Hawaiian Cruises

841 Bishop St., Ste. 1880, Honolulu 96813
848-6360, (800) 852-4183
Gold Coast Luncheon Cruise, includes a buffet lunch and two drinks, departs at noon, returning at 2 p.m. $45 for adults and $24.50 for children 5-12. Sunset Cruise, includes a five-course dinner, five drinks, a souvenir photo and jacket and Waikiki transportation, departs daily from Pier 6 at 5:30 p.m., returns at 7:45 p.m. $150 for adults and $75 for children 5-12. Skyline Dinner Cruise, includes a three-course menu and three premium cocktails, departs nightly at 8:15 p.m., returning at 10:15 p.m. $75 for adults and $55 for children 5-12.

There are two reasons why you would want to board *Navatek*. Number one, its revolutionary SWATH design (Small Waterplane Area Twin Hull) which assures you of the smoothest ride ever experienced on the water. And, it's one of the best ways to cruise Oahu. Lunch and dinner is served, granted its not the best food around, but it will be the "smoothest" way to eat on a boat. While you eat, the scenic coastline unravels in front of you from the Aloha Tower to

Waikiki Beach, to Diamond Head Crater and beyond, where no other cruise boats go. Operated by Royal Hawaiian Cruises, *Navatek* offers excellent service and now jazz on board.

Pacific Quest

59-603 Kawoa Pl., Haleiwa 96712
638-8338
Trips arranged on request. Cost $1,495. Minimum age 9.

A fourteen-day hiking/camping tour of four islands, led by expert guides. Pacific Quest takes care of everything: meals, interisland transportation, camping gear, permits and lodging fees. Small groups, no more than sixteen people. The trips are for anyone fairly active: You don't have to be in shape for the Olympics, but couch potatoes might pale under the daily regime. It is a true fitness vacation in paradise.

Papillon Hawaiian Helicopters

1778 Ala Moana Blvd., Honolulu
836-1566
Tours daily. Honolulu Tour $49, Oahu Experience $99, Oahu Epic $187, Oahu & Molokai Quest $275.

Everyone who has ever taken a helicopter tour raves about the experience, and for good reason. The perspective is impossible to duplicate in any other vehicle. Oahu is surprisingly beautiful from the air, and tours of several of the more remote areas, complete with spectacular waterfalls, hidden valleys and virtually inaccessible beaches, are the forte of Papillon. Sample tours: Honolulu tour includes Diamond Head, Waikiki Beach, Kahala Coast, Manoa Valley, Punchbowl National Cemetery and Iolani Palace in ten to twelve minutes. Oahu Experience includes all of the Honolulu tour plus Hanauma Bay, Makapuu Point, windward coast, Koolau Mountains, Pali Pass and Nuuanu Valley in 30 minutes. Oahu Epic includes the rugged eastern coastline to windward Oahu, Chinaman's Hat, Koolau Mountains, Sacred Falls, Polynesian Cultural Center, North Shore, sugarcane fields, pineapple fields and Pearl Harbor, 60 minutes. And Oahu and Molokai Quest includes highlights of Oahu, plus the North Shore of Molokai with its sea cliffs, valleys, waterfalls, Father Damien's church at Kalaupapa, lunch at Kaluakoi Resort on Molokai, 90 minutes in the air plus an hour for lunch. Helicopters leave from Ala Wai Heliport, Waikiki.

Stories of Honolulu Walking Tours

Office of Community Services, Kapiolani Community College, 4303 Diamond Head Rd., Honolulu 96816
734-9245
Call or send for program schedule for times and dates. Adults $5, Seniors and students $4, Children 5-12 $2. Advance reservations required.

Experts from Kapiolani Community College offer a delightful way to see Honolulu—with a storyteller. Each of their numerous adventures is to a specific place with a specific theme. For example, stroll the palatial grounds of the Iolani Palace as the storyteller describes life under the Hawaiian monarchs, or visit old cemeteries as the storyteller spins tales of yesterday, or walk Waikiki Beach and see it through the eyes of someone visiting in 1920. Each tour is two to three hours and limited to twenty people.

United Fishing Agency

117 Ahui St., Honolulu 96814
536-2148
Mon.-Sat. 5:30 a.m. until early afternoon, depending on the extent of the catch.

United Fishing Agency houses one of the four remaining live fish auctions in the United States. If fish is of interest to you, you are in for a treat. From foot-long fire-red onagas to ten feet-long kajiki marlins via the most unusual white-spotted red and silver opahs, looking more like the moon then a fish, you

are sure to get the freshest meat on the islands. The fish sells as soon as it arrives with the tail cut off for buyers to check the consistency of the texture, which is the number one factor in determining the price. Everything goes very fast, just like in a real auction, and you probably won't get it the first time around. Once purchased, lucky buyers hall away their bounty by the truckload. Wear casual shoes, but you will be surprised to find that it doesn't smell like fish—it's that clean.

U.S.S. *Arizona* Memorial & U.S.S. *Bowfin* Submarine and Museum

Pearl Harbor, Honolulu 96782
422-0561
Open daily 7:30 a.m.-5 p.m. Admission free.

There are a number of charter boat tours into Pearl Harbor, but the cheapest tour is the one offered by the U.S.S. *Arizona* Memorial Visitor Center, which is administered by the National Park Service and the U.S. Navy. This tour is free, and although reservations are not accepted, there are certain times of day and days of the week that are less crowded. One phone call will allow you to plan a tour to meet your time schedule. This is one of Oahu's most visited places and is really a must for every visitor. The memorial marks the spot where 1,177 servicemen lost their lives during the Japanese attack on the U.S. Navy at Pearl Harbor on Sunday, Dec. 7, 1941. Within nine minutes the U.S.S. *Arizona* had sunk, drowning the 1,177 crewmembers aboard. By the end of the day, eight ships had sunk, thirteen were damaged and 347 aircraft were destroyed; a total of 2,403 Americans were killed. Tours of the memorial are operated at regular intervals throughout the day. Visitors first watch a moving twenty-minute film about the events of that "Day of Infamy." A National Park Service historian gives a talk on the subject, then you take a short shuttle-boat ride to the U.S.S. *Arizona* Memorial, which straddles the sunken U.S.S. *Arizona* in Pearl Harbor. A small museum exhibits memorabilia associated with the U.S.S. *Arizona* and the Pearl Harbor attack.

Moored near the U.S.S. *Arizona* Memorial Visitor Center is the U.S.S. *Bowfin*, a renovated World War II submarine, where visitors can experience firsthand what it was like to live in such cramped quarters during wartime. The adjacent museum sets the context and introduces you to some sailors from the war.

FALSE DIAMONDS

Most off-Islanders will have seen a photo of Oahu's Diamond Head long before they arrive. But how did this famous piece of rock get its name? Apparently, in 1825, some British sailors mistook worthless calcite crystals to be diamonds. They ran through the streets shouting that they had found the stones at the headlands. Thus the prominent point at the end of Waikiki Beach became known as Diamond Head.

The history of Diamond Head, or Leahi, as the Hawaiians called it, is much older. *Leahi*, meaning brow (lae) of a tuna ((ahi), was named by the Hawaiian goddess Hiiaka during her struggle to return the volcano goddess Pele's husband, Lohiau, to her.

Leahi was also one of Hawaii's major religious sites, the Papaenaena Heiau. The *heiau* (temple) was the site of some of the last human sacrifices performed in the Islands. King Kamehameha the Great ordered them carried out to please the gods after his victory in the decisive unification battle of Nuuanu Valley in 1795. On very still nights, it is said that the spirits of the sacrificed victims can be seen just below the jutting brow of Diamond Head, musing the place of their fiery death.

Sports

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SURF'S UP

Surfing, originated in Hawaii, as a sport of the Hawaiian kings made world-famous by Hawaii's first Olympic gold medalist Duke Kahanumoku. Today, athletes from around the world migrate to Hawaii each winter to test their skills on Oahu's North Shore swells in the Triple Crown surfing events.

Bicycling

Blue Sky Rentals & Sports Center

1920 Ala Moana Blvd., Honolulu 96815
947-0101
Open daily 8 a.m.-6 p.m. Bicycle rentals $20/day (8 a.m.-6 p.m.), or $25/24 hours.

This downtown center carries mountain bikes, triathlon bikes, and five- or ten-speed bikes. Brand names include Trek, Cannondale, and Specialized. In addition to bike rentals, Blue Sky offers such activities as skydiving, fishing charters, parasailing, and snorkel gear rentals.

Hawaii Bicycling League

P.O. Box 4403, Honolulu 96812
735-5756

If you'd like some company while cycling on Oahu, a call to this local cycling group will put you in touch with someone willing to share your enthusiasm for two-wheeled locomotion. The club also has regularly scheduled outings and events.

Island Triathlon & Bike

569 Kapahulu Ave., Honolulu 96815
732-7227
Open Mon.-Fri. 10 a.m.-7 p.m., Sat. 10 a.m. -5 p.m., Sun. 10 a.m.-4 p.m. Mountain Bikes $25/first day, $10/each additional day. Major credit card required for deposit.

Although a few road bikes are available, Island Triathlon & Bike mainly rents mountain bikes. Rental bikes come complete with lock, pump, repair kit and helmet. This is also one of the best places to ask for dates and information about upcoming local sporting events and where to take your rental bike for a fun ride.

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MAUI'S SUITE SENSATION

Diving & Snorkeling

Aaron's Dive Shop

602 Kailua Rd., Kailua 96734
261-1211
98-406 Kamehameha Hwy., Pearl City 96782
487-5533
Camp Smith, Aiea 96701
477-0514
Open Mon.-Fri. 8 a.m.-8 p.m., Sat. 7 a.m.-6 p.m., Sun. 7 a.m.-5 p.m. Introductory dive $65. Scuba certification classes $79.95.

This is not a "touristy" place, but it is interested in serving the needs of the recreational diving enthusiast. One of the state's largest training facilities, Aaron's has been in business for more than twenty years, offering certification training from beginner to instructor level, rental gear and retail. Willing to discount private certification classes for two or more people.

Aloha Dive Shop

Koko Marina Shopping Center, 7192
Kalanianaole Hwy., Honolulu 96825
395-5922
Open daily 8 a.m.-5 p.m.

Beginning and experienced divers alike can enjoy a two-tank, two-location boat dive for a reasonable price of $75 (an especially good deal for an introductory dive). Also featured is a three-day certification program for $375 (semiprivate).

The closest dive shop to the state underwater park at Hanau ma Bay, this full-service dive shop specializes in access to that popular area. The owner of the shop, singing and film star Jacqueline James, has been nicknamed the "first lady of diving in the Hawaiian Islands." She has owned the place for more than 25 years and considers serving the diving community her second career.

Atlantis Reef Divers

1085 Ala Moana Blvd., Rm 102,
Honolulu 96814
592-5801
Open daily 7:30 a.m.-7 p.m. Two-tank dive trips at $74 and introductory trips at $75.

Two-tank dive trips every morning off Waikiki, one dive is on the Yo-257 wreck at the Atlantis submarine's unique artificial reef site and the other is in a shallower reef canyon famous for its green sea turtles. Introductory dive trips are scheduled every afternoon, in the Waikiki reef canyon area. These dives are from the '62 dive boat, Explorer. Free hotel pick-up in the Waikiki area. Videotaping service is available.

Two tank dive trips are also scheduled three days/week to the Waianae coast with diving done on the famed wreck of the Mahi and at Makaha Caverns.

Atlantis Reef Divers is one of the four members of the state-wide consortium of professional dive operators called Dive Team Hawaii. They maintain a consistently high level of professionalism and service and guide their guests to some of the most unforgettable dive spots on Oahu.

Haleiwa Surf Center

66-167 Haleiwa Rd., Haleiwa 96712
637-5051
Open daily 9:30 a.m.-5:30 p.m.

Multi-sport instructional center that teaches snorkeling, surfing, windsurfing and sailing in addition to offering guided snorkeling tours. Also the county agency for information on water sports and facilities.

Ocean Concepts Scuba

94-547 Ukee St., #201 and #211,
Waipahu 96797
677-7975, (800) 808-3483
Open daily Mon.-Fri. 7:30 a.m.- 8 p.m., Sat.-Sun 7 a.m.-6 p.m. Boat dives daily 9 a.m., 1 p.m. and 6:30 p.m. running on the south shore and west coast of Oahu. Prices range from $45-$220. Package deals are offered at four locations.

Clear on the undeveloped and still wild west side of Oahu by Makaha, Ocean Concept's friendly mid-size boat will take

you to the local lava caves, volcanic ledges and the M/V Mahi wreck. You're guaranteed to see a white-tip reef shark or two, all sorts of rays and sometimes several porpoises thrown in for good measure.

Snuba Tours of Oahu

172 Nawiliwili St., Honolulu 96825
922-7762
Tours daily. Mon.-Fri. Hanauma Bay tours $65. Half-day Moanalua Bay tours including Snuba and jet boat $95.00. All tours include hotel pickup, equipment, instruction by certified instructor & guided tour.

This unique cross between scuba and snorkeling allows neophytes to enjoy the best of both, without the rigorous training required for scuba certification. Guided trips.

South Seas Aquatics

870 Kapahulu Ave., Honolulu 96816
735-0437
Open Mon. 2 p.m.-6 p.m., Tues.-Fri. 10 a.m.-6 p.m., Sat. & Sun. 9 a.m.-5 p.m.

2155 Kalakaua Ave., Suite 112, Honolulu 96815
922-0852
Open daily 10 a.m.-9 p.m. Introductory boat dives $75 ($80 for Japanese instruction). Two-tank dives $70 (includes lunch, two locations & transportation). Complete scuba equipment rental $16.

One of the oldest and most respected dive shops on Oahu—and a five-star PADI instructor training facility—South Seas offers not only all scuba equipment rental, but also camera and video rental. Interesting dive charters are available on a 38-foot boat.

Surf & Sea

62-595 Kamehameha Hwy., Haleiwa 96712
637-9887
Open daily 9 a.m.-6 p.m. Scuba equipment rental $35/day. Boat dives: one-tank/all equipment included $65, two-tank/all equipment included $90. Three-day certification course $225.

For divers intent on enjoying the less trammeled reefs of Oahu's North Shore, Surf & Sea is the place not only for a wide variety of ocean recreation equipment rentals, but for information on dive conditions in the area as well.

Fishing

Although the Big Island's Kona Coast is the best known area in the state for big game fishing, Oahu waters can produce excellent results, particularly from late March through October. The largest blue marlin ever captured on rod and reel anywhere on the planet was landed by Capt. Cornelius Choy off Oahu. The monstrous fish weighed in at 1,805 pounds! No saltwater fishing licenses are required in Hawaii. Oahu also offers fresh water fishing in the 300-acre **Wahiawa Reservoir** near Schofield Barracks, and occasionally in other reservoirs. Wahiawa Reservoir is home to a fair population of largemouth bass (and other species) and has hosted a national bass championship. Fresh water fishing requires a license in Hawaii. Listed below are a few contacts for anyone interested in saltwater fishing in Oahu's waters.

OCEAN RECREATION

Hawaii has many outstanding qualities that contribute to its fame as an ocean recreation mecca. Water temperature ranges from the mid 70s to low the 80s. Divers will enjoy water visibility in excess of 100 feet. Frequently, waves break on one side of the island for surfers, while it's calm on the other side for divers. Surf's up year round and waves often reach heights of over 15 feet on the northern shores in the winter. Average wind speeds are from 15-25 knots, making it an ideal place to sail or windsurf. Its warm and sunny and there are miles of safe sandy beaches to choose from.

Aquatic Resources Division, Recreational Fisheries Office

Dept. of Land & Natural Resources,
1151 Punchbowl St., Honolulu 96813
587-0110
Open Mon.-Fri. 9 a.m.-5 p.m.

For information on fishing regulations, particularly those pertaining to freshwater fishing on Oahu and elsewhere in the state, contact the Aquatic Resources Division. It will also be able to tell you if any of the normally inaccessible Oahu reservoirs are open, and where to obtain a freshwater fishing license.

Brooke Kay, Honolulu Trolling Inc.

7140 Makaa St., Honolulu 96825
396-8257
Charter daily. Cost $400/four hours, $450/six hours, $500/eight hours, with a maximum of six passengers. Boat located at Kewalo Basin.

This fully rigged 38-foot Bertram sportfisher with full tuna tower is an excellent way to pursue big game in comfort.

Fish Hawk Sport Fishing

Kewalo Basin,
1025 Ala Moana Blvd., Slip D, Honolulu 96814
596-8338
Charters daily: Half day $400, 3/4 day $450, full day $500.

This beautiful 42-foot Uniflite is fully rigged with all the gear needed to successfully bring in a big fish. Fish Hawk requests that you bring your own lunch and beverages. (You are welcome to use the on-board microwave and refrigerator). Call for reservations.

Kewalo Basin

Off Ala Moana Blvd., west of Ala Moana Beach Park, Honolulu
Open Mon.-Fri. 9 a.m.-5 p.m.

The bulk of the Oahu-based sportfishing fleet is housed in Kewalo Basin, and most charter operators maintain information booths that serve as the best sources of information available on sportfishing off Oahu. The best time to be there is around 4 p.m. when the fleet returns with the day's catch.

Kono Fishing Charters

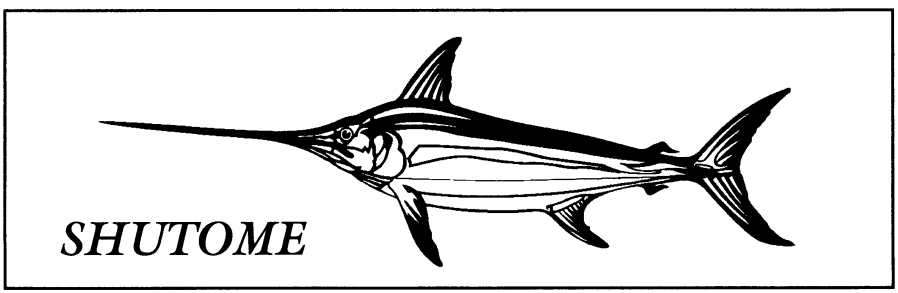
1011 Koae St., Honolulu 96816
536-7472
Open daily 24 hours; fishing 7 a.m.- 3 p.m. Share charters $104, Exclusive eight-hour charter $550.

The largest and most comfortable sportfishing boat in Island waters, Kono is also one of the few that can legally carry more than six passengers for a day of sportfishing. This locally built *haole* sampan is gyro-stabilized for a smooth ride in the sometimes choppy waters. Call for reservations.

Mary I Sportfishing

Kewalo Basin
596-2998 (call 24 hours)
Charters daily. Full-day share-charters $100/person; Exclusive charters for 1-6 people $500/full-day, $400/half-day.

This Hawaiian-built Sampan fishing boat is "built for Hawaiian waters" and its captain has over twenty years of fishing experience in the islands. Charters leave Kewalo Basin at 6 a.m. and return between 3 and 5 p.m. Major credit cards accepted.



Golf

Ala Wai Golf Course

404 Kapahulu Ave., Honolulu 96815
296-4653
Tee times begin daily 6 a.m. Greens fee $30, cart rentals $12 & club rentals $15.

One of three golf courses maintained by the city and county of Honolulu, this recently renovated par 70 course at the edge of Waikiki is a real bargain, if you can get on it. Tee times are chosen by lottery and generally well in advance. Although it may be difficult to reserve time on the green, Ala Wai Golf Course's great location close to town makes investigating it a worthwhile venture.

Alii Golf

404 Kapahulu Ave., Honolulu 96815
734-3656
Open daily 7:00 a.m.-11 p.m. Cost $2.50 for a bucket (about 50 balls).

Features a pro shop, video instruction, a PGA professional on staff, lighted putting and chipping greens, automatic tee-up machines, 32 driving stalls and an authentic target green.

Hawaii Kai Golf Course

8902 Kalanianaole Hwy., Honolulu 96825
395-2358
Daily tee times begin 6:30 a.m., last tee time 1:30 p.m. Local residents $40, non-residents $80 (includes cart).

This moderately challenging par 72, 6,350-yard course located between Sandy Beach and Makapuu Point is one of the most easily accessed golf courses available to visitors staying in Waikiki. It promises some beautiful vistas, well-designed fair ways and greens, and relatively inexpensive greens fees.

Kahuku Golf Course

P.O. Box 417, Kahuku 96731
293-5842
Open daily 7 a.m.-5 p.m. Nine-hole rates: Hawaii residents $3 ($4 on weekends/holidays), non-residents $19 daily. Prices double for eighteen holes. Operates on a first-come, first-served basis

This hidden nine-hole sleeper is one of the most enjoy able courses in Hawaii and easily the best bargain in the state. Managed by the Honolulu Department of Parks and Recreation and draped along the shore of Oahu's northernmost tip, this exotic little curiosity is a delight to both duffers and pros, with at least one hole unlike any on the planet, and a real kick to play. No pro shop, limited rentals.

Ko Olina Golf Club

Ko Olina Resort
92-1220 Aliinui Dr., Ewa Beach 96707
676-5300
Open daily, call for tee times. Greens fees, including cart rental $130, rental clubs $25, shoes $10.

This rolling course with its undulating fairways and elevated tees and greens is the toast of West Oahu. In fact *Golf Digest* named it one of "America's Top 75 Resort Courses" in 1992. The most outstanding features of this 6,867-yard par 72, course is designer Ted Robinson's water features. The signature hole, the par 3 twelfth has an elevated tee that sits atop a rock garden, with a waterfall crashing a few feet away from the tee into a landscaped garden that stretches toward the green. Our favorite hole (for viewing, not for playing) is the tough eighteenth, a par 4, where water flows through seven pools as it cuts across the fairway, ending in a large lake with its own waterfall beside the green. Not only is the course beautiful, but the management wants the players to be beautiful—there is a dress code requiring men to wear shirts with a collar.

Pali Golf Course

45-050 Kamehameha Hwy., Kaneohe 96744
261-9784
Daily tee times begin 6:30 a.m. Visitors $30/eighteen holes daily, Cart fee $12.

The most challenging and beautiful of the three golf courses maintained by the city and county of Honolulu. The par 72, 6,494-yard Pali Golf Course is also very popular with residents and therefore extremely difficult for visitors to access, though it is worth the effort. Tee times must be made at least a week in advance, rates are ridiculously reasonable, and you'll never forget the par 5, 520-yard-long fifth hole.

Sheraton Makaha Resort West Golf Course

84-626 Makaha Valley Rd., Makaha 96792
695-9544
Daily tee times 7 a.m.-9 a.m., 11:40 a.m.-1:40 p.m., & 3:30 for nine holes. Non-Sheraton guests $150 (includes cart), local residents $65.

It's a long drive out to Makaha from Waikiki, but worth it to see this beautiful valley and get in a round of golf on this spectacular par 72, 7,091-yard course. Challenging, especially the dogleg fourth hole.

Turtle Bay Hilton Golf & Tennis Club

Kahuku 96731
293-8574
Daily tee times begin 7 a.m., last tee 1:15 p.m. in winter, 1:45 p.m. in summer. Visitors $55 for eighteen holes on the nine-hole course. Visitors $99 for the new Links at Kuilima, an eighteen-hole course (both fees include cart).

The Turtle Bay Hilton offers two courses: the George Fazio designed, nine-hole course and the new Links at Kuilima, an eighteen-hole course designed by Arnold Palmer and Ed Sea. The latter course received *Golf Digest*'s rating of the fourth best new resort course in the U.S. last year. Those golfers enjoying the added challenge of Hawaiian winds will definitely enjoy these two beautiful courses.

Hiking

Oahu has many fine hiking trails, most of which are well marked and easy to access. Caution should be exercised, however. Stick close to the trail, because even experienced hikers get lost here each year when they venture off the beaten path. Recommended reading is Stuart M. Ball's *The Hikers Guide to Oahu* (University of Hawaii Press, 1993) for a comprehensive guide to all of Oahu's hiking trails and access points. Information and hiking trail maps can be obtained from the following organizations: City and County of Honolulu **Department of Parks and Recreation** (650 S. King Street, Honolulu, 96813; 527-6343); **Division of Forestry & Wildlife** (1151 Punch bowl, Room 325, Honolulu, 96813; 587-0166), which offers free maps on hiking on Oahu; **Hawaii State Department of Land and Natural Resources**, State Parks Division (P.O. Box 621, Honolulu, 96825; 587-0300), which provides information on trails, hikes, camping and permits in all state parks; **Hawaiian Trail and Mountain Club** (P.O. Box 2238, Honolulu, 96804; 734-5515), which offers regularly scheduled hikes on Oahu; and the **Sierra Club** (1111 Bishop St., Honolulu, 96813; 538-6616), which regularly schedules club outings, including a variety of hikes into the remote areas of Oahu. Listed below are a few of the better trails:

Aiea Loop Trail

Aiea Heights Drive, Aiea 96701
488-6626

Hikers interested in lush tropical forests containing native flora and fauna will find a lot to look at along this 4.8-mile trail. The trail is located within Keaiwa Heiau State Park, and visitors can view the *heiau*, a Hawaiian historical site, in addition to passing by the wreckage of a World War II cargo plane. To reach the park, take Route 90 west to Aiea, exit Aiea Heights Dr., and follow the signs to the park.

Judd Memorial Loop Trail

Nuuanu Pali Dr., Honolulu 96817

A short 1.3-mile trail that offers fun for the whole family. Take a wild ride on one of the trail's mud chutes, swim in the beautiful Jackass Ginger Pool, or just enjoy the sights and sounds of the surrounding forests during this easy hike. Take the Pali Highway (Route 61) north of Honolulu to Nuuanu Pali Drive and proceeding one mile to Reservoir Number Two Spillway which is near the marked trailhead.

Puu Ohia Trail

Tantalus Dr., Honolulu 96822

This relatively easy hike along the ridge between Nuuanu and Manoa valleys eventually crosses the Manoa Cliffs Trail near a thick bamboo forest, allowing either an out-and-back hike or a return onto Roundtop Drive. Both hikes take you through a variety of lush rain forest vegetation with occasional view planes back over two of the most beautiful valleys leading out of Honolulu. Best in the morning. Be advised that the trail can become extremely muddy when it's raining. The hike begins at the top of Tantalus Drive—start near the locked gate on the Hawaiian Telephone Co. access road.

Waahila Ridge Trail

Waahila Ridge State Recreational Area
Ruth Street, Honolulu 96816

If you are looking for a great spot to see Oahu from a higher point of view, take St. Louis Drive toward the mountains, following the signs toward the Waahila Ridge State Recreation Area. This beautiful two-mile trek along a high ridge offers wonderful vistas for looking down into Palolo and Manoa valleys. The wet and humid climate at this higher elevation supports lush plant life, a large variety of bird species, and seems to produce more shades of green than one can imagine.

Waimano Trail

2201 Waimano Home Rd., Pearl City 96782

This seven-mile trail that starts off disarmingly along an old irrigation ditch eventually climbs some 1,600 feet to an extraordinary spot overlooking nearly the entire windward side of Oahu. Swimming is possible en route. To get to this trail, turn off Kamehameha Highway onto Waimano Home Road, and continue two and a half miles until you see the irrigation ditch on the left.

Horseback Riding

Hilltop Equestrian Center

41-430 Waikupanaha St., Waimanalo 96795
259-8463

Open daily, lessons by appointment. Lessons $35, minimum four lessons, pay in advance. No trail rides available.

Lessons only. Learn either English or Western riding style from British Horse Society–accredited instructors. Riders must sign up for a minimum of four lessons. A safety helmet is provided, and you must wear pants and closed-toe shoes.

Kualoa Ranch

49-560 Kamehameha Hwy., Kaneohe 96730
237-8515

Tours daily, Mon.-Fri. by reservation only. Weekdays $66.50 (includes one-hour horseback ride, beach activities, barbecue lunch and transportation). Sat. & Sun. $30/one-hour ride (2:30 p.m.), $40/two-hour ride (9:45 a.m. & 12:30 p.m.). Minimum age 12.

Meander through majestic mountain trails and pastures of a 4,000-acre working cattle ranch on guided tours. Reservations should be made 24 hours in advance. Wear long pants and closed-toe shoes.

Turtle Bay Hilton Golf & Tennis Resort

57-091 Kamehameha Hwy., Kahuku 96731
293-8811, ext. 36
Tours Mon.-Wed. 9 a.m.-11 a.m., Thurs.-Sun. 9 a.m.-11 a.m. & 1 p.m.-2 p.m. Adult non-guests $32, Children 9-12 $20.50, Group rates $25/person (more than five people). Minimum age 9; minimum height 4 1/2 feet. Reservations required.

Horseback riding on the beach! Tours last 45-50 minutes.

Ice Skating

Ice Palace

Stadium Mall,
4510 Salt Lake Blvd., Honolulu 96818
487-9921
Open Mon. & Wed. 9 a.m.-3:00 p.m. & 7:30 p.m.-9:30 p.m.; Tues. & Thurs. 9 a.m.-3 p.m.; Fri. 6:30 p.m.-11:30 p.m.; Sat. 10:45 a.m.-11:30 p.m. Adults $6, Children under 6 $5 (includes skate rental).

It may be hard to believe, but there is actually an ice skating arena in Hawaii. Moreover, it is remarkably popular with local residents (there is even a hockey league) and can be crowded. Rates are reasonable, and ice time includes skates, unless, of course, you brought your skates with you.

Kayaking

Kayaking clubs based on Oahu sponsor regularly scheduled outings and can provide useful information for visiting kayak enthusiasts. The following three are good clubs: **Hui Waa Kaukahi** (P.O. Box 88143, Honolulu, 96744); **Kanaka Ikaika** (P.O. Box 438, Kaneohe, 96744); and **Women's Kayak Club of Hawaii** (P.O. Box 438, Kaneohe, 96744). If you want to brave the seas on your own, **Kailua Sailboard** (130 Kailua Road, Kailua, 96744; 262-2555) is one of the very few places on Oahu that rents kayaks. Cost is $37 full day and $29 half day for a two-person kayak. The shop is open daily from 9 a.m. to 5 p.m. Reservations suggested if you plan to rent kayaks on the weekend.

Prime Time Sports

Fort DeRussy Beach (end of Paoa Place), 2055 Kalia Rd., Honolulu 96815
949-8952 or 942-4544
Open daily 9 a.m.-5 p.m. Rates: $10 first hour, $7 each additional hour. Military: $7 first hour, $5 each additional hour.

If you are interested in finding all sorts of ocean recreation equipment to rent, this is the place for you. Some of the other items (besides kayaks) available are wave skis, snorkel gear and beach chairs.

Parasailing

Aloha Parasail

P.O. Box 90846, Honolulu 96835
521-2446
Open daily 8 a.m.-4:30 p.m. (rides hourly). Ten-minute ride $41.25 (retail rate) or $36 if you book direct.

Hawaii's original parasail company uses the newest and latest custom boats and equipment to ensure the safety and enjoyment of its customers. Here's your chance to soar high over the Waikiki and Ala Moana coastlines while under the tow of the island's most experienced captains. Free van service.

Sea Breeze Parasailing

7192 Kalanianaole Hwy., Building E Suite 206A, Honolulu 96825
396-0100
Open daily 8 a.m.-5 p.m. Ten-minute ride $49.

The largest parasail business on the island, Sea Breeze has the capacity to take up to 200 guests on a single day! Equipment is updated annually for maximum performance and reliability. In addition to parasailing, the company offers virtually every type of ocean activity imaginable.

Sailing

Honolulu Sailing Co.

47-335 Lulani, Kaneohe 96744
239-3900
Charters and lessons by appointment. Charters start at $50/person; lessons from $125/person/day.

For more than fifteen years, the fleet from Honolulu Sailing has provided weddings at sea, honeymoon cruises, sailing snorkeling sails, private lessons and private or shared charters. The fleet ranges from 36- to 70-foot yachts.

Tradewind Charters

1833 Kalakaua Ave., Ste. 612, Honolulu 96815
973-0311
Call for reservations. Group charter $65/person, private charter $395. Beverages and snorkel gear provided.

Myriad activities are available on their half-day, full-day and sunset sails—sailing, kayaking, swimming, snorkeling, windsurfing, scuba diving and more. Private charters for weddings, interisland sailing and fishing also available. The fleet ranges in size from 30-foot to 72-foot and can accommodate any size group. The adventurous type may get a chance to do some hands-on sailing!

Surfing & Windsurfing

To get the inside scoop on the best current surfing and windsurfing spots on Oahu, your best bet is to call the local surf report number at 596-SURF (Surf News Network Surfline).

Aloha Beach Service

Sheraton Moana Surfrider Hotel, 2365 Kalakaua Ave., Honolulu 96815
922-3111
Open daily 9 a.m.-5:30 p.m.

This classic hotel, built in 1901 and recently restored to all her splendor and glory, offers complete beach services that combine the very best of the past with the present. Learn to surf from classic beach boys, on classic equipment fronting this classic structure—ah, the romance of it all! Surfing lessons can be had for $25 an hour. Or, if you're already an expert, surfboard rentals cost $8 for one hour and $12 for two hours.

Downing Hawaii

3021 Waialae Ave., Honolulu 96816
737-9696
Open Mon.-Fri. 10 a.m.-6 p.m., Sat. 9 a.m.-5 p.m.

George Downing is one of the foremost figures in the world of surfing in Hawaii. Surfboard rentals are available for $15 a day.

Local Motion

1714 Kapiolani Blvd., Honolulu 96814
955-7873
Koko Marina Shopping Center, 7192 Kalanianaole Hwy., Honolulu 96825
396-7873
Windward Mall, 46-056 Kamehameha Hwy., Kaneohe 96744 263-7873
Pearl Kai Center, 98-199 Kamehameha Hwy., Aiea 96701
486-7873
Open Mon.-Fri. 9 a.m.-9 p.m., Sat. & Sun. 9 a.m.-6 p.m.

One of the top names in surfing equipment for years, Local Motion has also taken the plunge into windsurfing

SURF'S UP

Surfing, originated in Hawaii, as a sport of the Hawaiian kings made world-famous by Hawaii's first Olympic gold medalist Duke Kahanumoku. Today, athletes from around the world migrate to Hawaii each winter to test their skills on Oahu's North Shore swells in the Triple Crown surfing events.

equipment as the popularity of the sport has grown. This full-service facility located in the heart of Honolulu is a must-do for the serious practitioner or anyone interested in either activity. Surfboard rentals are available for $20 a day.

Prime Time Sports

Fort DeRussy Beach (end of Paoa Place), 2055 Kalia Rd., Honolulu 96815
949-8952 or 942-4544
Open daily 9 a.m.-5 p.m. Lessons 9:30 a.m., 11:30 a.m., 1:30 p.m. & 3:30 p.m. $40.

This organization specializes in teaching windsurfing. With a maximum of three people per instructor, after a two hour lesson, you could be riding the waves. Discounts given to military personnel. An enormous variety of ocean recreation gear is also available.

Surf & Sea

62-595 Kamehameha Hwy., Haleiwa 96712
637-9887
Open daily 9 a.m.-6 p.m.

A full-service marine center offering two-hour surfing and windsurfing lessons for $38. Surfboards can be rented for $18 a day; windsurfers for $40 a day. Also, diving and snorkeling rental and fishing charters. Boogie boards rent for $13 per day and weekly rates are also available.

Waikiki Beach Services

Outrigger Reef Hotel, 2169 Kalia Rd., Honolulu 96815
924-4941
Open daily 8 a.m.-5 p.m. Surfing lessons noon & 2 p.m.

What could be more romantic than learning to surf from a Waikiki beach boy? It is still possible and still a good idea. Waikiki is still the best place to try the sport of kings for the first time, and Waikiki Beach Services is a good place to start. For a one and a quarter hour lesson, you pay $20; for a private lesson, $30 an hour. Surfboard rental is $5 an hour.

Windsurfing Hawaii

156-C Hamakua Dr., Kailua 96734
261-3539
Open daily 9 a.m.-5:30 p.m. Private lessons $55/person, semiprivate $37.50/person: Four hours includes 1.5-hour lesson, plus 2.5-hour rental. Beginning equipment rental: half day (9 a.m. -1 p.m. or 1 p.m.-5 p.m.) $25. Full day (9 a.m. -5 p.m.) $30. High-performance gear extra.

The oldest and most well-established windsurfing business in the Islands, this full-service facility is located in Kailua, close to the superb windsurfing areas of this Oahu bedroom community. Sales, rentals, instruction, repair and tips on where to go and when.

Tennis

There are some 181 free public tennis courts on Oahu, all of which are available to visitors as well as local residents. They do operate on a first-come, first-served basis and playing time is limited to 45 minutes when others are waiting. For a complete list of the locations in the city and county of Honolulu, and for advice on the best times to play, information on pending matches and so on, contact the **Department of Parks and Recreation** (650 S. King Street, Honolulu, 96813; 523-4182). Possibly the best reference for tennis events is a fellow by the name of Don Andrews (971-7150), recommended as a specialist by the Department of Parks and Recreation. Following is a listing of two privately owned facilities:

Ilikai Sports Center,

Ilikai Hotel,
1777 Ala Moana Blvd., Honolulu 96815
949-3811
Open daily 7 a.m.-10 p.m.

One of the only major private facilities in the heart of Waikiki, the Ilikai Sports Center offers six excellent courts (one lit

Omni and five hard surfaces), equipment sales, instruction, rentals and service. Private lessons are given for $40 per hour, semiprivate (for two) for $50 per hour, groups for $15 per hour per person. Hourly rates for courts are $7.50 per person plus $2 extra for Omni lighting at night. Racket rental costs $3 per day; a session with the ball machine costs $7.50 for half an hour and $14 for an hour.

Turtle Bay Hilton Golf & Tennis Resort

57-091 Kamehameha Hwy., Kahuku 96731
293-8811, ext. 24
Open daily 8 a.m.-7 p.m.

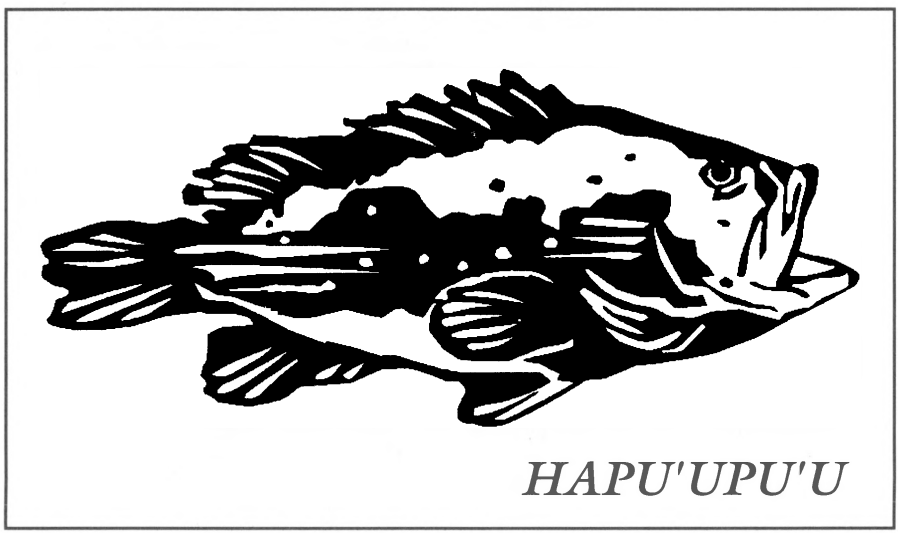
The Turtle Bay Hilton boasts ten courts, four of which are lighted. Somewhat windy conditions. For night courts, you must make reservations in advance with the pro shop. Private lessons are $45 per hour. Semiprivate lessons are $22.50 per person per hour and group lessons cost $13 per hour (groups of three to six people). Also offered is the "Thursday Night Mixer," when guests and non-guests alike can participate in a clinic from 5 p.m. to 7 p.m. for $9 a person. Court rate is $12 for the whole day. Equipment rental includes rackets for $7 a day, shoes for $7 a day, and a ball machine for $14 an hour.

Water Skiing

Suyderhoud Water Ski Center

Koko Marina Shopping Center,
7192 Kalanianaole Hwy., Honolulu 96825
395-3773
Open daily 9 a.m.-4:30 p.m. Call ahead for reservations. Lessons $49/half hour. Half-day package $89/person includes 3 to 3.5 hours of boat & equipment rental for up to four people.

Developed and managed by a champion water-skier and located on one of the best waterways in the state for such activity, the Suyderhoud Water Ski Center in Hawaii Kai is not only the best place to carve a few turns and tune up your skills, it's about the only place to do so unless you know someone who has a boat, skis, and access to some reasonably calm water.



Culture

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Arts

The best source of information on the performing arts in Honolulu is the **Hawaii State Theatre Council** (P.O. Box 22954, Honolulu 96823), which has a 24-hour recording of current theater information: 988-3255.

The Contemporary Museum

2411 Makiki Heights Drive, Honolulu 96822
526-0232
Open Tues.-Sat. 10 a.m.-4 p.m., Sun. 12 p.m.-4 p.m. Adults $5, Children under 12 free. Admission free every third Thurs.

If you like modern art in exquisite, shady, mansion surroundings, plan a trip to the Contemp. The permanent David Hockney installation of sets from the opera, *Les Enfants et les Sortileges.* is just the beginning. Revolving shows featuring artists from Hawaii, the West Coast and beyond are always stimulating, if sometimes downright ugly to plebeians. But everyone agrees the fine mansion and grounds poised above Honolulu are alone worth the trip. Not to mention the intriguing shop and café (see Oahu Restaurants).

Diamond Head Theatre

520 Makapuu Ave., Honolulu 96816
734-0274
Call for schedule.

This 492-seat theater in the shadow of Diamond Head houses one of the nation's oldest regional theater companies. Puts on musicals like *Cabaret* and other major Broadway fare, with a sprinkling of serious plays.

Hawaii Opera Theatre

987 Waimanu St., Honolulu 96814
596-7858
Call for schedule.

From January to April, HOT presents a short season of professional opera, with singers from Hawaii and guest artists from the Mainland. Usually four operas a season, mainly classics like *Madam Butterfly* or *Tosca*, performed at the Blaisdell Concert Hall.

Honolulu Academy of Arts

900 S. Beretania St., Honolulu 96822
532-8701
Open Tues.-Sat. 10 a.m.-4:30 p.m., Sun. 1 p.m.-5 p.m. Adults $4, Seniors, students & military $2, Children under 17 free.

Hawaii's oldest (founded in 1927) and largest art museum features an outstanding permanent collection of Pacific, Asian, European, African, and American art treasures. It is well known for James A. Michener's collection of *ukiyo-e* (Japanese woodblock prints). More than 30 galleries and six surrounding garden courts. Delightful gourmet lunches. It has constantly changing shows, gives classes and is the center for fine art in Hawaii.

Iolani Bandstand

Iolani Palace
S. King St. at Richards St., Honolulu 96813

The venerable Royal Hawaiian Band, started in the days of the monarchy, plays classic Hawaiian music in a free concert, every Friday at 12:15 p.m.

Keiko Hatano Gallery

903 Waimanu St., Honolulu 96814
597-8047
Call ahead for hours.

This is perhaps Hawaii's best gallery to see the work of Hawaii's contemporary painters, sculptors and printmakers—away from the high pressure of the galleries in the shopping centers and hotels.

Kennedy Theater

University of Hawaii at Manoa, Honolulu 96822
956-7655
Call for schedule.

The university's modern 600-seat theater is home to Beijing opera, Japanese Noh drama, touring dance companies, international puppet shows, student productions—you name it and it will probably play Kennedy, especially if it has an international aspect. Students get tickets free or at reduced prices, so call early for seats.

Kumu Kahua Theater

46 Merchant St., Honolulu 96813
536-4441
Call for schedule.

This tiny 250-seat theater boasts a resident company that performs mainly, but not entirely, works by Hawaii and Pacific playwrights. "Homegrown theater" you'll only see in Honolulu, at remarkably low admission prices.

Manoa Valley Theatre

2833 E. Manoa Rd., Honolulu 96822
988-6131
Call for schedule.

This 150-seat theater bills itself as Hawaii's "Off-Broadway" theater and presents a wide range of professional theater, from musical revivals to seldom-seen and controversial plays.

Neal S. Blaisdell Center

777 Ward Ave., Honolulu 96814
521-2911
Box office open Mon.-Fri. 10 a.m.-6 p.m. Sat. 9 a.m.-5 p.m. MC, V.

Named for a former mayor of Honolulu, the Blaisdell is Hawaii's star performance center, housing everything from *Phantom of the Opera* to high school graduations. The concert hall seats 2,100 in relative comfort. The arena seats up to 8,000, depending on the configuration, and sight lines and acoustics are sometimes questionable. You may charge tickets by phone for Blaisdell events by calling The Connection: 545-4000 or (800) 333-3388.

Pegge Hopper Gallery

1164 Nuuanu Ave., Honolulu 96813
524-1160
Open Mon.-Fri. 11 a.m.-5 p.m., Sat. 11 a.m.-3 p.m.

Hawaii's best known living artist is not Don Ho. It's Pegge Hopper, whose brightly colored paintings of Hawaiian women in repose appear everywhere you look, in hotels, in restaurants, in private homes. Hopper's work has spawned dozens of imitators, and the originals are so popular that her paintings now fetch five figures. We're always astonished at the diversity of Hopper's work, something that does not appear in her published prints or the high-priced galleries that handle her work. Her nudes are fluid studies totally unlike the more well-known portraits of languidly reclining Hawaiian women. In her own gallery, Hopper also lets her lighter, whimsical side show. You can purchase work from $5 to $12,500.

Ramsay Gallery & Café

1128 Smith St., Honolulu 96817
537-2787
Open Mon.-Fri. 10 a.m.-6 p.m., Sat. 10 a.m.-4 p.m.

Ramsay (just one name) is a well-known artist with a dramatic flair for always wearing black to set off her alabaster skin. She's also very talented at reproducing pen and ink drawings of local landmarks. There is a rotat-

ing solo show each month of different island artists. The gallery regularly carries the work of Ed Higa, Gail Bakutis and Susan Rogers. Look for a good selection of pottery including whimsical ceramic kimonos. A café next door keeps irregular hours, but has light fare and often jazz on weekend evenings.

University of Hawaii Art Gallery

University of Hawaii at Manoa, Honolulu 96822
956-6888

Hidden behind a bamboo grove in the campus art building, this interesting little gallery shows both quality student and faculty work and international traveling exhibits.

Waikiki Shell

2805 Monsarrat Ave., Waikiki 96815
521-2911
Advance box office at Blaisdell Center

This outdoor amphitheater is a splendid place to hear music on a tropical night with the stars twinkling overhead. Unfortunately, its use is limited by noise restrictions placed by the neighboring condominiums, and all shows have to end by 10 p.m. But if there is a show scheduled, there is no nicer activity for a Waikiki evening. There is reserved seating up front (essentially folding chairs), but buy tickets for the less expensive grassy area. Then go early, bring a blanket and a picnic supper, and enjoy.

Local Flavor

Although it seems urban, Oahu contains a great deal of lush agricultural land. It grows great papayas, mangoes and apple bananas (smaller than South American bananas, with a refreshing tartness to the taste). The Kahuku region of the North Shore grows excellent watermelon and, in the winter, sweet corn. Where to find these fresh local delicacies? You can try local supermarkets and health food stores, but the best bet may be the **People's Markets**, set up so growers can bring their produce to consumers without expensive overhead. Locations and times vary, so call 523-4385 for information. Another good source is the roadside stands as you drive through the more rural parts of the island, especially on the North Shore.

The ancient Hawaiians also perfected the art of aquaculture. That art is being resurrected today. Try **Amorient Aquafarm** (Kamehameha Hwy., Kahuku, 96731), which serves up freshwater prawns and saltwater shrimp at its roadside stand. (No street address, but you can find it between two landmarks, the Kahuku Sugar Mill and the Turtle Bay Hilton.) The shrimp are amazingly fresh, crisp and sweet. Amorient is short on amenities. You may want to bring a bottle of wine and a loaf of French bread. You won't have a better, cheaper lunch on Oahu.

Events

January

- **Family Sunday**, Bishop Museum. On the first Sunday of every month, Hawaii's biggest museum opens its doors for free; 847-3511.
- **Hale Aina Awards**, Honolulu. *Honolulu* Magazine hosts the top restaurants in the state at a grand tasting that benefits Diamond Head Theatre; 734-0274.
- **Hula Bowl Football Classic**, usually the second Saturday, at Aloha Stadium. This game between Hawaii and Mainland all-stars is followed by a concert attraction. The event raises funds for several charities; 956-4852.
- **Morey Boogie World Bodyboard Championships**, Banzai Pipeline, North Shore. Days of competition are determined by surf conditions; 396-2326.
- **Narcissus Festival**, Honolulu. This major festival precedes Chinese New Year's and includes a queen pageant and coronation gala, cooking demonstrations, a fashion

show and a cultural fair; 533-3181.

- **Tommy Holmes Ala Wai Canoe Challenge**, Honolulu. Ancient Hawaiian sports and no-experience-required annual quarter-mile canoe race down Waikiki's Ala Wai Canal, including food booths, games, arts and crafts; 923-1802.
- **United Airlines Hawaiian Open Golf Tournament**, Waialae Country Club, Honolulu. This PGA tournament features top professional golfers; 526-1232.

February

- **Buffalo's Big Board Surfing Classic**, Makaha. This event celebrates old-style surfing, on big wooden boards, with competitions, Hawaiian entertainment, food booths; 525-8090.
- **Cherry Blossom Festival**, Honolulu. This major festival to celebrate Japanese New Year's includes a queen pageant, a golf tournament, martial arts displays and a song competition; 949-2255. (Some years in March)
- **Chinese New Year's Celebration** and **Chinatown Open House**, Chinatown and at the Chinese Cultural Center. Maunakea Street is closed to vehicular traffic; food and craft merchants sell a variety of Chinese wares; the Chinese Lion Dance and fireworks herald the occasion; 533-3181.
- **The Great Aloha Run/Walk**, 8.2 miles from Aloha Tower to Aloha Stadium. This, one of the largest runs in the United States, benefits for numerous local charities. There are prizes, drawn at random, for finishers; 735-6092.
- **Hawaii Mardi Gras**, Restaurant Row, Honolulu. This celebration kicks off with a parade of costumes and includes music and Cajun and Creole foods; 539-0725.
- **Hawaiian Ladies Open**, Ko Olina. Women golfers from America and Japan compete for more than $500,000; 676-9957.
- **Humpback Whale Awareness Month**, Sea Life Park. Sea Life Park offers lectures by noted marine experts and hosts the annual Hawaii Marine Artist youth competition and display; 259-7933.
- **NFL Pro Bowl**, Aloha Stadium, Honolulu. The best players in pro football come to town for the last game of the season; 486-9300.
- **Punahou School Carnival**, Punahou School. School carnivals are a big deal in Hawaii and this is the biggest and best. Sponsored by the junior class as a scholarship benefit; 944-5753.

March

- **The Great Hawaiian Rubber Duckie Race**, Waikiki. Watch more than 20,000 rubber ducks race down the Ala Canal from the McCully Street Bridge. Sponsors of winning duckies win prizes. Annual benefit for United Cerebral Palsy of Hawaii; 538-6789
- **Hawaiian Song Festival & Hawaiian Song Competition**, Kapiolani Park Bandstand. A Hawaiian music competition, sponsored by the city and county of Honolulu; 266-7654.
- **Hawaii Challenge International Sport Kite Championship**, Kapiolani Park, Waikiki. It's something to see as fliers from around the world compete, with demonstrations, displays, workshops, games and entertainment; 922-5483.
- **Hawaii Polo Club Games**, Mokuleia, Oahu. Visiting international players and teams play every Sunday from March through August; 637-7656.
- **Holoku Ball**, Honolulu. The Hawaiian Civic Clubs sponsor an elegant dinner dance, with ladies dressed in the holoku gowns reminiscent of the monarchy period. A scholarship benefit; 523-6280.
- **Kamehameha Schools Song Contest**, Neal Blaisdell Center. Hawaii's premiere Hawaiian school holds the premiere Hawaiian choral singing contest. Telecast live; 842-8338.
- **Prince Kuhio Day**, celebration at Prince Kuhio Federal Building, Honolulu. A statewide holiday, so don't plan to do business on March 26.

- **Sand Castle Building Contest**, Kailua Beach Park, Oahu. Pits students from the University of Hawaii School of Architecture against professional architects; 956-7225.
- **St. Patrick's Day Parade**, Fort DeRussy to Kapiolani Park. The Friendly Sons of St. Patrick sponsor this annual parade on the day when everyone's Irish. Also celebrations Merchant Square, downtown; 949-2395.

April

- **Buddha Day**, closest Sunday to April 8, Oahu. Celebrated at Buddhist Temples on all islands with special services, pageants, dances and flowers; 536-7044.
- **Easter Sunday**, National Cometary of the Pacific. For nearly a century, people have been gathering at Punchbowl for an Easter sunrise service; 293-9788.
- **Hawaiian Highland Gathering**, Richardson Field, Pearl Harbor, Honolulu. A gathering of the clans for Scottish games, competitions, food, dancing, games and pipe bands; 988-7872.
- **Hawaiian Professional Rodeo**, Waimanalo. Top rodeo riders, death-defying bullfighting clowns, outdoor barbecue, live country music and dancing, all make this one of the largest outdoor events on Oahu; 235-3691.
- **Honolulu International Bed Race and Parade**, from Fort DeRussy to Kapiolani Park. Watch decorated beds parade along Kalakaua Avenue and the colorful bed race that follows, a benefit for charity; 735-6092.
- **Iolani School Family Fair**, Iolani School, Honolulu. Plenty of entertainment, a karaoke contest and white elephant sale highlight this gathering; 943-2317.

May

- **Bankoh Kayak Challenge**. A challenging open-ocean kayak race for both men and women. Begins off the west end of Molokai at Laau Point, ends at Koko Marina on Oahu; 254-5055.
- **Cinco de Mayo Celebration**, May 5, at several venues, including Compadres Mexican Bar & Grill (591-8307), Restaurant Row (538-1441) and Merchant Street.
- **Lei Day Celebration**, Kapiolani Park, Waikiki. Celebrate May Day with flowers in Hawaii. There is a serious lei-making contest, plus the coronation of a May Day Queen; 256-7654.
- **Lei Day Concert with the Brothers Cazimero**, Waikiki Shell. There is no better musical experience than this in Hawaii: The masters of contemporary Hawaiian music present their annual concert, under the stars; 521-2911.
- **Memorial Day**, National Memorial Cemetery of the Pacific. The Armed Forces remember those who have made the supreme sacrifice for their country, at Punchbowl; 566-1430.
- **Na Hoku Hanohano Awards**, Honolulu. A glittering evening that salutes achievements in Hawaii's music and recording industry; sponsored by the Hawaii Academy of Recording Arts; 235-9424.
- **Pacific Handcrafters Guild Spring Fair**, Ala Moana Park, Honolulu. Quality arts and crafts from Hawaii's finest artists, demonstrations, ethnic foods and entertainment; 254-6788.

June

- **Annual Fancy Fair**, Mission Houses Museum. Hawaii's oldest and most select craft fair on the grounds of the Mission Houses Museum, a missionary-built historic site; 531-0481.
- **AT&T Wildest Show in Town**, Honolulu Zoo. Through August, there is a free twilight concert at the zoo every Wednesday evening. Bring a picnic; 531-0101.
- **Hawaii Jazz Guitar Festival**, University of Hawaii. A week of concerts and workshops featuring jazz guitar greats from around the world; 956-7235.

- **King Kamehameha Day Parade,** downtown Honolulu to Waikiki. To mark Kamehameha's birthday, June 11, a state holiday, there is a major parade with colorful floral floats and equally colorful pau riders; 586-0333.
- **King Kamehameha Hula Competition**, Blaisdell Center. Dancers from Japan and the Mainland come to compete in this hula competition; 536-6540.
- **King Kamehameha Statue Decoration Ceremonies**, Aliiolani Hale, across from Iolani Palace. On the eve of Kamehameha Day, the large statue of King Kamehameha is draped with eighteen-foot floral leis in a colorful tribute; 586-0333.

July

- **Bankoh Na Wahine o Hawaii**, Ala Moana Park. A free song and dance festival , featuring the state's best women Hawaiian singers and dancers; 522-7030.
- **Fourth of July Spectacular**, Desiderio & Sills Field, Scholfield Barracks. Free admission to this celebration with entertainment, food booths, fun runs and spectacular fireworks; 655-0143.
- **Hawaii Seafood Festival**, various venues. A month-long celebration of Hawaii seafood, featuring professional cooking contests, educational events, boat tours and seafood specials at many fine Oahu restaurants; 586-2408.
- **Hawaii State Farm Fair**, McKinley High School, Honolulu. In the heart of Honolulu, a real country fair—entertainment, agricultural exhibits, orchid expo, petting zoo, food booths and rides on the Midway; 848-2074.
- **Kailua Fourth of July Celebration and Parade**, Oahu. This Windward community celebrates with a fireworks display on July 3 at Kailua Beach Park, and a parade through Kailua town on July 4; 261-2727.
- **Kenwood Cup**, Honolulu. Four yacht races around the islands, part of the Champagne Mumm World Cup international sailing series, featuring yachts from Australia, Japan, New Zealand, Canada, Europe and the United States; 946-9061.
- **Pacific Island Taro Festival**, Kaneohe. A two-day celebration showcasing the cultures and traditions of the Pacific with food, music, storytelling and dancing;
- **Prince Lot Hula Festival**, Moanalua Gardens, Honolulu. A free, outdoor hula festival honoring King Kamehameha V. Hula schools perform authentic ancient and modern hula. Also games, arts and crafts, exhibits; 839-5334.

August

- **Admissions Day**. Hawaii became the 50th state on Aug. 21, 1959, and the whole state still celebrates on the third Friday in August; 923-1811.
- **Arts Hawaii**, Honolulu Academy of Arts and Thomas Square. A vast celebration of arts and crafts, including a juried show of artists from the Pacific Rim, a crafts fair, demonstrations, folk arts and dance; 737-6488.
- **Floating Lantern Ceremony (Toro Nagashi)**, Ala Wai Park. A beautiful Buddhist ceremony held during bon season, in which floating lanterns are sailed on small boats, to light the way to eternal rest for the spirits of ancestors; 595-2556.
- **Friends of the Library of Hawaii Book Sale**, McKinley High School. This is a book lover's bargain bonanza, a 150,000 items—books, tapes, maps—many for sale at less than $1. Silent auction of rarities; 487-7449.
- **Greek Festival**, McCoy Pavilion, Ala Moana Park. Annual attraction celebrating Greek food, music and culture, sponsored by the Saints Constantine & Helen Greek Orthodox Church; 521-7220.
- **Hawaiian Slack Key Festival**, McCoy Pavilion, Ala Moana Park. A five-hour concert, featuring *ki ho alu*, the guitar style

that gives Hawaiian music its distinctive sound; 592-2288.

- **Honolulu Wine Festival**, Honolulu. Wine tastings, auctions and a gala dinner, presided over by top island chefs, to benefit the Hawaii Lupus Foundation; 538-1522.
- **Samoan Flag Day**,' Keehi Lagoon Park, Honolulu. Includes a parade, ceremony, speeches, Samoan dances and singing; 847-1998.

September

- **Aloha Festivals**, all islands. The Aloha Festival used to be a week. Now it lasts more than a month, moving from island to and extending into October. Wherever the Aloha Festival touches down, there are pageants, parties and parades; 944-8857.
- **Aloha Festival Floral Parade,** Ala Moana Park to Kapiolani Park. For many the best part of the Aloha Festival on Oahu is the vast floral parade, with riders, marching bands, dignitaries; 944-8857.
- **Downtown Hoolaulea**, downtown Honolulu. At the start of the Aloha Festivals on Oahu, there is a massive free block party stretching from Iolani Palace to the blocked-off streets of downtown. Food booths, entertainment on multiple stages; 944-8857.
- **Na Wahine o Ke Kai**. A grueling 41-mile ocean outrigger canoe race featuring six-woman teams. Begins on Molokai, ends on Duke Kahanamoku Beach, Waikiki; 262-7567.
- **Okinawan Festival**, Kapiolani Park, Waikiki. Many of Hawaii's Japanese-Americans originally hail from Okinawa. They celebrate that every year with this lively festival, with plenty of dancing, fun and food; 676-5400.
- **Outrigger Hotels Hawaiian Oceanfest**, Waikiki. The world's best lifeguards compete in ocean sports, plus kayak and canoe racing and windsurfing competition; 521-4322.
- **Waikiki Hoolaulea**, Waikiki. The Aloha Festivals finish on Oahu with the best free party in the state. The best performers play live on stages lining Waikiki's closed-off streets. Food booths, drinks, souvenir venders; 944-8857.
- **Waikiki Rough Water Swim**, a two-mile swim from Sans Souci Beach to Duke Kahanamoku Beach. All ages and categories.

October

- **Annual Waimea Falls Makahiki Festival**, Waimea Falls Park, Oahu. Hawaiian games, crafts, music, foods and a major hula competition; 638-8511.
- **Bankoh Molokai Hoe.** The best canoe paddlers in the world compete in a 41-mile outrigger canoe race across the rough Molokai Channel in outrigger canoes. Begins on Molokai, finishes at Fort DeRussy, Waikiki; 261-6615.
- **Honolulu Orchid Society Show**, Blaisdell Center, Honolulu. Exhibition of thousands of varieties of orchids by Hawaii's growers; 527-5400.
- **Kanikapila**, University of Hawaii. An annual Hawaiian music festival, featuring the best contemporary artists; 956-7235.
- **Oktoberfest**, Ala Moana Hotel, Honolulu. A bit of Bavarian in Honolulu—food, entertainment and, of course, beer; 955-4811.
- **Outrigger Top Gun Hydrofest**, Pearl Harbor. The Blue Angels kick off a week of festivities, capped with hydroplane racing (the fastest boats in the world); 471-0818.
- **Pacific Handcrafters Guild Fall Fair**, Ala Moana Park. A vast collection of fine crafts for sale, food, entertainment; 254-6788.

November

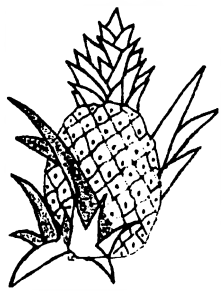
- **Academy Folk Art Bazaar**, late November to early December, Honolulu Academy of Arts. Sale of items from around the world; 532-8701.
- **E Hoi Mai I Ka Piko Hula: The World Invitational Hula Festival**, Blaisdell Center. The best hula dancers from Japan, Europe, Mexico and the U.S. gather for competition in hula, both

ancient and modern; 839-5334.

- **Hawaii International Film Festival**, Oahu, then moves to other islands. Top film makers from Asia, the Pacific and the U.S. films gather, discuss and show their films. Admission to films is free; 944-7007.
- **Kamehameha Schools Hoolaulea**, Kamehameha Schools. Students from all islands gather for this old-style Hawaiian festival, featuring Hawaiian entertainment, arts and edibles; 842-8211.
- **Mission Houses Museum Christmas Fair**, Honolulu. A colorful Hawaiian-style open market with Christmas ornaments, crafts, foods, books, gifts; 531-0481.
- **Triple Crown of Surfing**, including Pipeline Masters, Men's World Cup and Women's World Cup, late November to early December, North Shore. The world's greatest surfers compete on Oahu's North Shore. Beaches and dates are based on wave action; 623-8409.

December

- **Annual Rainbow Classic**, Blaisdell Center, Honolulu. Invitational collegiate basketball; 591-2211
- **Bodhi Day**, early December; Hawaii Buddhist Council. The traditional Buddhist Day of Enlightenment celebrated on all islands; 522-9200.
- **Festival of Trees**, Amfac Center, downtown Honolulu. A display and sale of custom-decorated Christmas trees and handmade ornaments, the proceeds of which benefit the Queen's Medical Center Auxiliary; 547-4780.
- **First Night Honolulu**, downtown Honolulu. Celebrate New Year's Eve! An alcohol-free block party with 250 different artistic events, from music and dance, to magicians and theater-in-progress; 532-3131.
- **Honolulu City Lights**, downtown Honolulu. This begins with the lighting of the city's 50-foot tree and a concert at Honolulu Hale (city hall). But soon all of downtown is lit with hundreds of thousands of lights. People drive through slowly, get out and walk, take carriage rides; 523-4385.
- **Honolulu Marathon**, Honolulu. Thousands of runners take over Honolulu streets in the running of the most popular marathon in the United States; 734-7200.
- **Honolulu Wheelchair Marathon**, a part of the Honolulu Marathon, same course and distance; 734-7200.
- **Jeep Eagle Aloha Bowl Collegiate Football**, Aloha Stadium, Honolulu. An annual Christmas Day bowl game, featuring two major college football powers. Festivities also include a parade and a golf tournament; 947-4141.
- **Jingle Bell Run**, downtown to Restaurant Row. A fun five-kilometer run with costumes and singing contests. Even better than the run is the huge party afterwards; 525-8000.
- **Kaneohe Christmas Parade**, Kaneohe, Oahu. A two-hour parade with military and school bands, the Royal Hawaiian Band, and floats; 247-0437.
- **Mayor's Walk**, Aloha Tower to Waikiki. Non-runners can join in the festivities of the marathon by walking a short cut from the start to finish line, about 5 miles, in a benefit for Hawaii Special Olympics; 531-1888.
- **New Year's Eve**, Restaurant Row. If you prefer a more traditional New Year's Eve celebration, party down at Honolulu's "Times Square," with entertainment, food, drink; 538-1441.
- **Pearl Harbor Day**, USS *Arizona* Memorial, Pearl Harbor. A special service in memory of those killed during the Japanese bombing of Oahu in 1941; 422-0561.



Basics

Getting Around

Airport

The Honolulu International Airport is large, modern and busy, and is served by a number of major airlines. Located about nine miles west of Waikiki, it consists of two main areas, the Main Terminal and the Interisland Terminal. Transportation to and from the airport is moderately priced, but remember to allow enough time for heavy traffic! During the rush hour, the trip can take up to one hour—about $22 per carload to and from the Waikiki area (836-3535). **Airport Motor Coach** (836-3391) and other private bus transportation is also available for about $5 per person. Baggage areas in the main and interisland terminals have courtesy phones for calling ground transportation. The cheapest way to and from the airport is via **TheBus**, the city bus system, at 85 cents, but you had better be traveling light—no large baggage allowed!

The **Wiki-Wiki Shuttle** operates every 20 to 25 minutes, and carries people and baggage free between the main terminal, the interisland terminal, and the baggage areas. Just look for the sign.

Interisland flights (about $50 each way) depart 30 minutes or so to Maui, Kauai, and the Big Island, and less frequently to Lanai and Molokai. The two major interisland carriers are **Aloha Airlines** (484-1111) and **Hawaiian Airlines** (838-1555).

When you leave Hawaii to go back to the mainland, your baggage will be subject to an agricultural inspection. This is now generally done by machine and is performed to help prevent the spread of plant diseases and pests to the other states.

Air New Zealand	(800) 262-1234
Aloha Airlines	(800) 367-5250
American Airlines	(800) 433-7300
Canadian Air	(800) 426-7000
Continental Airlines	(800) 525-0280
Delta Airlines	(800) 221-1212
Hawaiian Airlines	(800) 367-5320
Japan Airlines	(800) 525-3663
Northwest Airlines	(800) 225-2525
Qantas Airlines	(800) 227-4500
Trans World Airlines	(800) 221-2000
United Airlines	(800) 241-6522

Cars

Generally, you won't need a car in Waikiki. If you plan on staying elsewhere, or traveling around the island, the standard car-rental agencies provide a variety of cars at a variety of rates. Generally, a flat daily rate is charged with no extra charges for actual mileage. Here are the major companies: **Avis** (834-5536 at the airport), **Budget** (537-3600), **Hertz** (971-3535), **National** (831-3800). Other companies: **Dollar Rent-a-Car** (944-1544), **Island Rent a Car** (839-

2222), **Thrifty Car Rental** (833-0046), and **VIP Car Rental** (922-4606). For exotic rentals: **Cloud Nine Limousine** (524-7999), **Ferrari Rentals** (942-8725) and **Cruising Classics** (923-6446).

Public Transportation

TheBus is the name of the city buses that go around all of Oahu, for a mere 85 cents. In the less populated areas of the island, you may ask your driver to stop and let you off anywhere, and you may flag down a bus from the side of the road. TheBus operates 365 days a year, but weekend and holiday schedules are slower. For schedule and route information, call 848-5555.

Taxis

A large number of taxis and private/tour buses are available. Taxis are licensed by the city and county of Honolulu. Meters start at $2 for the first eighth of a mile, and 25 cents for each additional eighth of a mile. Drivers should be tipped about 15 percent. Major taxi companies are **Aloha State Taxi** (847-3566), **Americabs** (739-5443), **Charley's** (955-2211), **SIDA** (836-0011) and **TheCab** (422-2222). Major tour operators include **Gray Line Hawaii** (833-8000), and **Robert's Hawaii** (839-4147).

Foreign Exchange

When the banks are closed, money can be changed at **A-1 Foreign Exchange**, in the Hyatt Regency Waikiki (2424 Kalakaua Ave., Honolulu; 922-3327; open daily 8:15 a.m. to 11 p.m.) and the Royal Hawaiian Shopping Center (2301 Kalakaua Ave., Honolulu; 922-4761; open daily 9 a.m. to 5 p.m.).

TELEPHONE NUMBERS

The area code for all numbers on the Islands is (808).

Agricultural Inspection	861-8490
TheBus	848-5555
Chamber of Commerce of Hawaii	545-4300
Civil Defense	523-4121
Coast Guard Emergency Line	536-4336
Dental Emergency (5 p.m.-8 a.m. only)	536-2135
Directory Assistance (local)	411
(interisland)	1-555-1212
Emergency (Ambulance, Fire, Police & Rescue)	911
Hawaii Visitors Bureau (out of state)	(800) 257-2999
Hawaii Visitors Information Bureau	923-1811
Health Center (Waikiki)	922-4787
Honolulu International Airport (for overseas flight arrivals and visitors information for all islands)	836-6413
Hospital (Queen's Medical Center Emergency Services)	547-4311
Hyperbaric Center	523-9155
Immigration & Naturalization Service	541-1379
Information & Referral Service, Elderly Affairs	523-4545
Library Information	586-3500
Lifeguard	922-3888
Marine Forecasts	836-3921
Paramedics	911
Parks	523-4182
Poison Control Center	941-4411
Postal Information	423-3990
Surf Report	836-1952
Time	983-3211
Waikiki Oahu Visitors Association	524-0722
Weather	
Honolulu	833-2849
Rest of Oahu	836-0121

MAUI

THE VALLEY ISLE

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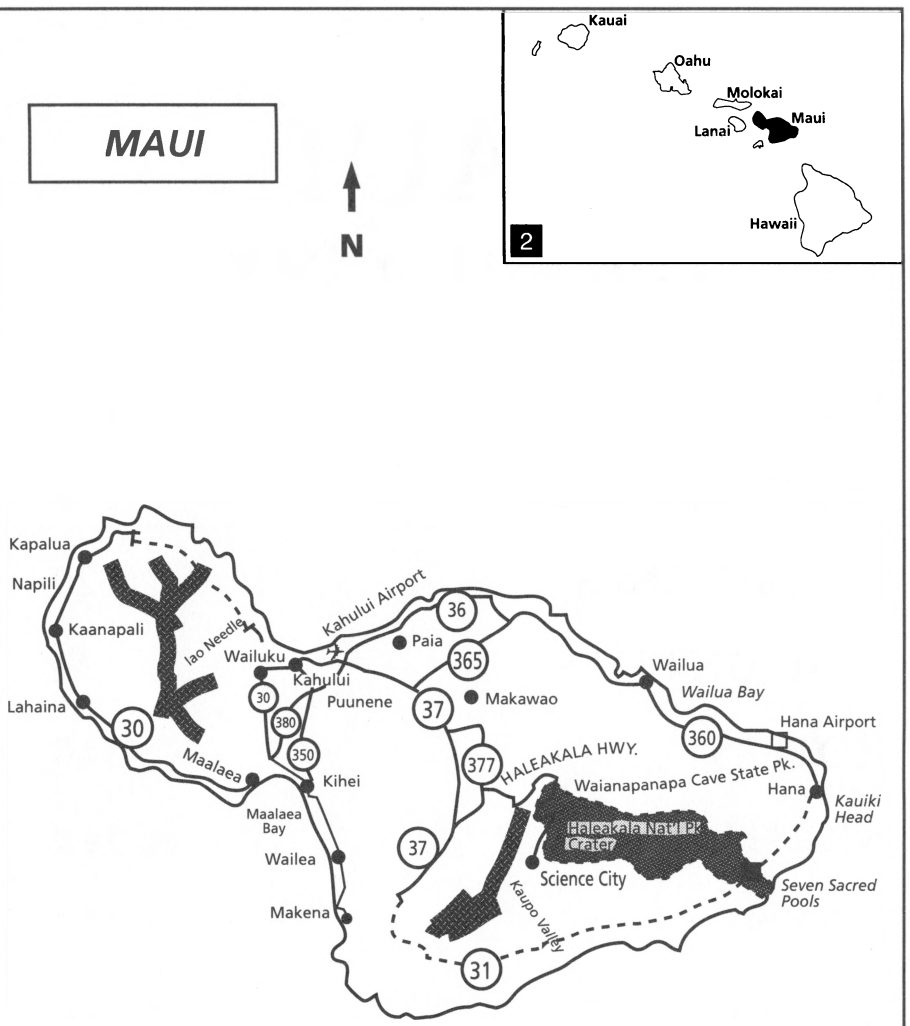
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Haleakala Nat'l Pk. Crater
Science City
Kaupo Valley
Seven Sacred Pools
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The Spirit of the Whalers

Maui is essentially two round volcanic islands, one large, one small, connected by a curved, flat neck of land. Although this neck of land contains both of Maui's main towns, most visitors never spend any time there, except to arrive and depart from the airport. Once on the ground, they head for one side of the island or the other.

The smaller side, West Maui, is the biggest in terms of visitor appeal. In the sixties one of the major landowners took some land at Kaanapali that was useless for sugar cultivation—hot, dry and near the ocean—and slowly developed a resort, avoiding the excesses of Waikiki. Decades later, Kaanapali Beach boasts one immaculately landscaped resort after another. There's little traffic and you can wander along the beach for miles—although you may prefer to spend your time on the golf courses or tennis courts, or in the shops or restaurants.

The growth of Kaanapali has brought new life to the small town of Lahaina. Once the capital of Hawaii, Lahaina was an important trading port (both legal and illegal) in the mid-1800s—a wide-open town where stern, Bible-bearing missionaries and whalers looking for whiskey and women clashed openly in the streets.

Now the clash is between old and new. The whole town is a National Historic Landmark—but it may be the only National Historic Landmark that boasts both a Hard Rock Café and a Planet Hollywood. In fact, the historic streets of Lahaina are now lined with art galleries, bars, shops and restaurants. Although the missionaries won the upper hand in the nineteenth century, it's the spirit of those whalers on a spree that seems to have ultimately prevailed.

Over Kaanapali and Lahaina rise the West Maui mountains, filled with dramatic valleys. But the West Maui mountains pale beside the brooding volcanic presence that dominates the other side of Maui—10,000-foot-high Haleakala. The largest dormant volcano in the world, Haleakala draws the eye up and up the gently sloping sides that give Maui its upcountry agricultural district. At its top, Haleakala has a crater large enough to hold Manhattan—it's a favorite of hikers and sightseers.

Those staying on the Haleakala side of the island head in one of two directions. Most go to the south shore, where the island's newest, most glittering and most luxurious resorts can be found—as well as some of the island's best-known beaches and some extraordinary whale-watching in season.

The south shore is dry, but the far side of Haleakala is lush, with green rain forests and mountain pools. This side of the island holds remote Hana—as isolated a hideaway as contemporary Hawaii affords. You can fly into Hana by small plane. But most people simply drive, more for the sake of saying they have survived the 600 hairpin turns and narrow bridges than from any intention of staying in Hana for any length of time. There is, after all, so much to see and do in the rest of Maui, from "The House of the Sun" (Haleakala) to the submarine intrigue of Molokini's back wall.

Restaurants

A Pacific Café Maui

PACIFIC RIM 14/20

Azeka Shopping Center 2
1279 S. Kihei Rd., Ste. B-201, Kihei 96753
879-0069
Dinner nightly. AE, MC, V. $$$

Wow! That will probably be your reaction as you enter what looks like a multimillion dollar venture in a suburban mini-mall. Jean-Marie Josselin's second venture in Hawaii looks and feels like a million bucks and that's about what he spent, indeed. This up-scale eatery resides in the quaint town of Kihei near by the Wailea Resorts. And yes, it is in a mini-mall but never mind, once you are in, let the decor take you away to sample Jean-Marie's heavenly cuisine. Because his other restaurant is two islands away, he has appointed Chef George Gomes (ex-chef of the Mauna Kea Beach Hotel) to take care of things on a daily basis. Of course, his mind and spirit is there all the time. With three separate dining rooms and a bar, this place has the capacity of over 200, so the food is great but not the very, very best. To counter that, they have thrown in all the cooking devices possible—wood-burning grill, pizza oven and tandoori oven—to present you with original tastes and flavors. We will start with baked sizzling New Zealand mussels with lemon garlic and cashew, crisp tumbleweed ahi poke with tomato water chestnut relish, combination of deep-fried sashimi and soft shell crab with green papaya salad, or smoked marlin potato skin with *tobiko* cream, there'll be salad with Thai and other Asian influences. May we suggest entrées of baby back ribs with tamarind glaze and Indian chutney and shrimp with basil eggplant ragout and lemon raita from the tandoori oven or house specialties of Peking duck-style canneloni with wild mushroom and bitter greens or ahi tournedos with crisp shrimp falafel cake and lemon dressing. Our toque's off (actually two) to this husband and wife team for creating, with their own hands and talent, a very inviting restaurant where we'll want to return time and time again. The friendly and casual ambience, the warm decor, the reasonable wines and fresh desserts will make us hurry back.

Alex's Hole in the Wall

ITALIAN 9/20

835 Front St., Lahaina 96761
661-3197
Dinner Mon.-Sat. AE, MC, V. $$

Alex's is an old standby (since 1974, ancient by Lahaina standards), which serves average, traditional Italian dishes in a cozy, homey atmosphere. The upstairs dining room is filled with nostalgic tchochkes, and is quite comfortable. This is red sauce territory: lasagna, sausage and peppers, various pastas (white, Alfredo, butter-garlic and pesto on request). The portions are very generous. There's no ocean view, just good food at a fair price.

Avalon Restaurant & Bar

HAWAII REGIONAL CUISINE/PACIFIC RIM 14/20

844 Front St., Lahaina 96761
667-5559
Lunch Mon.-Sat., Dinner daily. All major cards. $$

This booming Lahaina hangout is the launching pad for Mark Ellman's fanciful Hawaii Cuisine. In a courtyard at

Mariner's Alley just off Front Street, the dining space flows from indoors to sunny patio. Al fresco dining areas, broken into small spaces, exude the feeling of a boisterous, casual brasserie. At its best, Chef Ellman's food is inventive, colorful and alive with flavor. The Pacific Rim influence dominates. Sometimes his plates seem to overflow with ideas, so much so that they would benefit from a little editing. But try the Chinese duck roasted in honey and saké, accompanied by steamed buns, or the mixed seafood grill in garlic black bean sauce. They will make you a believer. Service is professional, if a bit brusque. Excellent wine list.

Bangkok Cuisine

THAI 11/20
120 Hana Hwy., Paia 96779
579-8979
Lunch Mon.-Sat., Dinner nightly. AE, MC, V. $$

In the heart of Paia, right on the Hana Highway, is a garden restaurant consistently serving the best Thai food on Maui. Everyone has their favorite Thai dishes, but we recommend that you digress from your usual selections and try the *yum pla dib* (raw fish Thai-style), which consists of fresh island fish marinated with lime juice, lemon grass, chili pepper, kaffir lime leaves, onion and spices, and served on fresh lettuce. Most items on the menu can be ordered with mild, medium or hot spices. The only exception is the *pla raad prig*, an enticing fried fish dish topped with a wicked "spicy sauce," not for the faint of heart. This dish comes only in "spicy" and they are not kidding. An excellent selection of authentic Thai dishes ranging from soups (we loved the spicy fish soup) to beef, pork, chicken and seafood dishes, plus a large array of vegetarian selections. If you still have room for dessert (you have ordered incorrectly or have plenty of food left on the table), try the tapioca and coconut milk pudding. For those in a rush, take-out orders are available.

The Bay Club

SEAFOOD/
NEW AMERICAN 14/20
1 Bay Dr., Kapalua
669-8008
Lunch & Dinner nightly. AE, DC, MC, V. $$$$

Established in 1977 and just reopening after a major renovation and rethinking, The Bay Club starts by delivering spectacular views of Molokai and Lanai and continues with exciting preparations by Chef Goran Streng. He does fish very well, having spent some time with George Mavrothalassitis of Halekulani's, La Mer. Waianae snails served in puffed pastry and wild mushroom sauce, sesame seared triangles of Ahi and Opakapaka, and Kahuku prawn lasagna comprise the appetizers of choice. Then your fresh fish selections of the day can be prepared in any combination possible, as described on the menu. A dish we rave about from Goran is roasted fillet of Mempachi with a chartreuse of vegetables and ratatouille saffron sauce. The meat and poultry departments are a bit pricey and less interesting, so if you can settle for fish do. Dessert come from a cookie cutter template of favorites which are fresh and cleanly executed, but without any discoveries. We have found the wines, whether French or Californian, to be somewhat expensive. Only half bottles are in the teens. Should this be the occasion of a lifetime why not go for Chateau Lafite Rothschild, 1945, for $3,400.00.

Café Kula

PACIFIC RIM/NEW AMERICAN 12/20
Grand Wailea
3850 Wailea Alanui, Wailea 96753
875-1234
Breakfast, Lunch & Dinner daily. All major cards. $$$

Kula in Hawaiian translates to "open country." Café Kula takes its name from the farming district on Maui that supplies the fresh fruits and vegetables for its daily fare. Chef Kathleen Daelemans is living proof of her own healthful menu: she lost

60 pounds by eating her own "spa cuisine." Daelemans said she wanted to offer delicious food that is low in fat, sodium and cholesterol without sacrificing flavor. Drawing on her background working alongside such culinary talents as Alice Waters and Katherine Brendell of Chez Panisse, Jeremiah Towers of Stars, Patricia Unterman of Hayes Street Grill in San Francisco and Ken Frank in Los Angeles, Daelemans has created a daily changing menu which is not only creative and delicious, but actually healthy. Entrées range from Hawaiian mahi mahi with Kula corn on the cob to grilled breast of chicken with a mango chili sauce. Even the salads are interesting: black bean salad spiced with cilantro, Vietnamese chili paste and Balsamic vinegar, served in a ripened papaya.

Café Kiowai

PACIFIC RIM/
NEW AMERICAN 13/20

Maui Prince Hotel
5400 Makena Alanui, Makena 96753
874-1111
Breakfast, Lunch & Dinner daily. All major cards. $$

Café Kiowai is nominally the Maui Prince's coffee shop, but it's really a full-blown restaurant as far as we're concerned. For one thing, its indoor-outdoor setting, with streams stocked with koi winding through the room, and a terrace that overlooks tranquil pools and lush vegetation make the Café one of the prettiest places to dine on Maui. Another draw is the food—it's simply real cuisine, and far too sophisticated to be classed as mere coffee shop fare. Café Kiowai serves from dawn until dusk (including a between-meals snack menu), and while the food is consistent all day long, the Café really shines at dinner time, with a menu that is all over the culinary map. There aren't too many places on the island (or the whole state, for that matter), where you'll find a bruschetta-loaf of warm peasant bread with extra-virgin olive oil and fresh mozzarella, marvelous Dungeness crab and corn cakes with an oven-roasted tomato coulis, or deep-fried soft-shell crabs in black-bean sauce with pineapple salsa. And those are just the appetizers. The Maui onion soup served in a hollowed-out loaf of bread is a must; so is the Caesar salad with homemade croutons. Or how about an open-faced duck enchilada with salsa and sour cream? These aren't gimmicks—this is really exciting food, beautifully done. The pastas are quite good here, as is the black-bean chili served with cheddar cheese and sweet Maui onions. They also do a bang-up job with fresh fish: the sesame-grilled catch of the day with wok-sautéed vegetables and shoyu butter is delicious, as is the seared-but-rare tuna with Maui ginger marmalade and sun-dried cranberries. For carnivores, don't miss the char-broiled lamb loin steaks with Maui wine-onion relish, or the house-smoked-and-barbecued pork ribs with warm pecan muffins. Get a side order of the potato-and-red-onion pancakes with sour cream and the Maui onion rings (which may be the best anywhere) for good measure. You won't be sorry. Café Kiowai puts many of Maui's more hotsy-totsy restaurants to shame.

Casanova Italian Restaurant and Deli

ITALIAN 12/20

1188 Makawao Ave., Makawao 96768
572-0220
Lunch & Dinner Mon.-Sat. MC, V. $$

Giovanni Casanova was a character. He was a violinist, a soldier, a spy, a diplomat, a convict (who broke out of prison) and even a librarian. Quite a guy for his time (he died in 1798). But this Makawao restaurant (with deli next door) carries on his tradition of passion for life. Owners Stephen Burgelin and Stephano Segre's motto is "real Italian food from real Italians." From the voluptuous pizzas cooked in the open, wood-burning ovens to the homemade pastas, this place is the real McCoy, er-uh MacaColli. In addition to traditional pizzas, pastas, and entrées, Casanova is the number one upcountry nightspot for dancing and live music.

Chez Paul

FRENCH 12/20
Honoapiilani Hwy., Olowalu 96732
661-3843
Dinner nightly. AE, DC, MC, V. $$$

Chez Paul is a real favorite on Maui, and while its location is certainly intriguing (in the boonies), the food is French from the old school. This charming, unpretentious room would do a lot better with less complicated food; this really isn't the kind of food we enjoy on a casual, tropical island. Owner-operator Lucien Charbonnier, from Belgium, prides himself on the fact that you won't find any dread "trendy" ingredients, such as those sun-dried tomatoes, or those parvenus of the fungus world, shiitake mushrooms, on the menu. Yes, the *canard* La Perouse (boneless roast duck with Dijon mustard and a breaded Swiss cheese crust over a cream sherry sauce) is lovely, as is the *poisson beurre blanc* (Chez Paul's most popular dish, fish poached in Champagne, with shallots, cream and capers), but who wants to eat this stuff when the reality of donning a bathing suit the next day looms ahead? A sign of the times is that this very French restaurant's menu is printed both in English and Japanese.

David Paul's Lahaina Grill

NEW AMERICAN 15/20
127 Lahainaluna Rd., Lahaina 96761
667-5117
New American. Dinner nightly. All major cards. $$$

Chef-owner David Paul is going places. His restaurant is consistently listed among the top restaurants in Hawaii. It's easy to see why—this guy is nothing short of a culinary genius. The relaxed chic atmosphere with gleaming hardwood floors, slow moving ceiling fans and cool jazz in the background prepare you for what's to come. In a smoke-free environment, wait staff (dressed in standard white shirt and black pants and not-so-standard outrageous ties) greet guests like old family friends. Cascading orchids and the tropical breeze are the only clues that this restaurant is in Hawaii, not New York, Los Angeles or San Francisco.

The menu changes regularly, and Chef Paul is always trying out something new. One of his signature dishes is an extraordinary fried *maki* sushi appetizer: filled with tiger prawns, vegetables, wrapped in nori and served with plum sauce and crispy, spicy ginger chips. In addition to the usual salad (the kind made with greens), we couldn't pass up the eggplant Napoleon, a dish of layered grilled eggplant, smoked mozzarella cheese, roasted red peppers, grilled mushrooms, Maui onions and chopped olives topped with Kula tomato-Balsamic vinaigrette and ribbons of fresh basil. For entrées, we recommend everything. His signature dish is the tequila shrimp (large tiger prawns marinated in chili oil, lemon, cilantro, cumin, tequila, brown sugar and other spices—including his special blend of vanilla beans) and served with chili rice. We couldn't resist the onion crusted seared ahi (made with sweet Maui onions) served over vanilla bean rice.

Don't pass up dessert, even if it means getting up and walking around the block. The night we dined the dessert tray had a triple berry pie, red chili carrot cake, white chocolate Mascarpone cheesecake and our favorite, a macadamia nut flan. Prices are thankfully reasonable, the quality is consistently excellent and reservations a must (people don't eat here just once, they tend to come back again and again).

Gérard's Restaurant

FRENCH 13/20
174 Lahainaluna Rd., Lahaina 96761
661-8939
Dinner nightly. All major cards. $$$$

Just up the street from David Paul's is another wonderful restaurant. Located in the romantic setting of the Plantation Inn, chef Gérard Reversade serves nouvelle French cuisine with an island flair. Reversade moved from Oahu to Maui in 1982 and opened a small, very French restaurant. Overnight word got out about

his excellent food. In 1987 he moved up the street into the Plantation Inn and his food only got better. Patrons can choose to dine outside, or inside in the small rooms; we recommend reserving a table outside on the *lanai* or on the garden patio. The white wicker tables and chairs offer the feeling of dining in a French country inn. Gérard's menu, which changes frequently, is mainly French cuisine with an extensive use of Hawaiian produce. For example, he combines ahi steak tartare with taro chips; a rich confit of duck with wild mushrooms and garlic potatoes with a salad of island greens and duck cracklings. Gérard has fallen in love with Hawaiian fish and continues to create new ways to serve it. The wine list is well thought out and reasonably priced by Lahaina standards. Premium wines and Champagne are also available by the glass. Book well in advance—every tourist in the know wants to sample this food.

The Grill

NEW AMERICAN 14/20

The Ritz-Carlton Kapalua 96761

669-6200

Dinner Mon.-Sat. All major cards. $$$$

Another ritzy affair takes place six nights a week at The Grill. In perfect Ritz elegance and service this semi-closed dining room which wraps onto a landscaped patio for outdoor dining (the hotel also features Pacific Rim delicacies and Hula dancers at the more relaxed Terrace restaurant nightly) delivers the culinary achievements of its very ritzy chefs. A peppery Sonoma foie gras with caramelized onions and poha berries, an Ahi Kajiki and crab cakes with Kula tomatoes in Caviar fondue started our meal followed by, the ever delicate Onaga flavored with roasted pepper essence and accompanied with fava beans and a sesame seed crusted rack of lamb and unfortunately a tired overdone lobster. Desserts remain at a medium level with the classic soufflés in all colors and flavors carving themselves a niche. However, an interesting wine list with very not-ritzy prices and a beautiful setting would keep us returning.

The Grill & Bar

SEAFOOD 11/20

200 Kapalua Dr., Kapalua 96761

669-5653

Lunch & Dinner daily. MC, V. $$$

Overlooking Kapalua's award-winning golf course, the Grill and Bar is good, casual dining in a wood-paneled, open- windowed, fern-filled restaurant. One of the TS Restaurants (Hawaii's largest chain of dinner houses) on Maui (Kimo's, Leilani's, Chico's Cantina and Hula Grill are the others), The Grill & Bar serves consistently good meals. Every year the menu gets more creative. For example, fish, which used to be available broiled, sautéed or poached, now is prepared in a variety of ways including wrapped in *nori* and sautéed with *wasabi* or dusted with coriander and dry sautéed with basil or baked with sesame crust and spicy lilikoi sauce. Even the pizzas have sun-dried tomatoes, roasted peppers and goat cheese. The wine list is nice and has a long list of wines by the glass. Patrons dress in everything from shorts and T-shirts to elegant resort wear.

Hakone

JAPANESE/SUSHI 13/20

Maui Prince Hotel, 5400 Makena Alanui Dr., Kihei 96753

874-1111

Dinner nightly. All major cards. $$$$

It's only fitting that the elegant, Japanese-owned Maui Prince Hotel should have a first-rate Japanese restaurant, and in Hakone, it certainly does. Designed with Zen spareness, with blond woods, lots of white, generously spaced tables and a beautifully laid out sushi bar, Hakone is quietly handsome, yet casual enough for comfort. The service is absolutely marvelous—you barely have to wiggle your eyebrow, and someone will be refilling your water, or bringing you a hot towel. Like all the restaurants in the Maui Prince, Hakone exudes class—and offers good food as well. The sushi is fresh, delicious and perfectly prepared by the chef. The cooked dishes equal the raw ones. Tempura came to table

crisp and greaseless, and cooked to a turn. The chicken *yakitori* featured toothsome white meat interspersed with grilled vegetables and the *chawan mushi,* the steamed egg custard with chicken, shrimp, shiitake mushrooms and ginko nuts, was delicate yet flavorful. We also enjoyed the *kaiseki* dinner, which comes in three varieties: seven courses, nine courses or a sushi version. The sampling in these dinners is fairly panoramic and is just a fun way to graze—lots of little courses, lots of different tastes.

Hali'imaili General Store

HAWAII REGIONAL CUISINE 14/20

900 Hali'imaili Rd., Hali'imaili 96768
572-2666
Lunch & Dinner daily. All major cards. $$

Perched in the high country twenty minutes from the resorts at Wailea, this charming and authentically rustic store is where Joe and Beverly Gannon purvey their own delicious style of Hawaii Regional Cuisine in a funky and delightful atmosphere. Surrounded by floor-to-ceiling shelves stocked with housewares, diners feast on Beverly's blackened sashimi, crispy won tons filled with Texas chili, grain-fed Kona ribeye with caramelized Maui onions and Balsamic vinegar, and lovely fresh grilled seafood. A particular favorite is *paniolo* ribs, meaty pork ribs served with a unique barbecue sauce, creamy mashed potatoes and fresh vegetables. Joe looks after the wine list which is filled with attractive, inexpensive and well-selected bottlings. Service friendly and unobtrusive.

Hula Grill

SEAFOOD 13/20

Whaler's Village, Kaanapali 96761
667-6636
Lunch & Dinner daily. AE, MC, V. $$$

Here's a marriage made in heaven. Robert Thibaut and Sandy Saxten, owners of TS Restaurants (The Grill & Bar, Kimo's, Leilani's and Chico's Cantina) teamed up with Peter Merriman (of Merriman's in Waimea on the Big Island) to form an unparalleled culinary match. The joint venture focused on creating a restaurant which features Hawaiian home cooking in an atmosphere of a Hawaiian-style beach-front home. They couldn't have found a better location—right on the Kaanapali beach at the very end of Whaler's Village. The open-air design is reminiscent of a *kamaaina* beach house from the 1930's. Chef Merriman said he tried to create a menu that is straightforward, using products from Hawaii in a simple way. "Our food is not fussy or haute cuisine," he said. We feel he has succeeded. From the Puna goat cheese and shrimp quesadilla appetizer to the dim sum (try the scallop and lobster potstickers with guava mustard plum sauce), to the fresh fish (Merriman's specialty), Hula Grill lives up to the description as a restaurant featuring Hawaii regional seafood.

We decided to pass on the wine list (they also have a full bar), and instead, try wines by the glass. The selection (definitely made by a pro, ranges from Domaine Ste. Michelle Brut sparkling wine to the Dry Creek Vineyard Chardonnay to the Preston Vineyards Faux-Castel) pleased our eye and the price (most wines under $5) pleased our pocketbook. To sit on the edge of Kaanapali Beach, eat a fabulous meal and enjoy a wonderful glass of wine, at a reasonable price, is pretty close to heaven.

Imperial Teppanyaki Dinner Buffet

JAPANESE 10/20

Maui Beach Hotel, 170 Kaahumanu Ave., Kahului 96732
877-0051
Dinner nightly. All major cards. $$

This is not the place to come looking for atmosphere. The far windows look out on a dreary motel swimming pool. In fact this place is a motel. But in this motel is a buffet of traditional and non-traditional food the local residents dine on. The buffet includes

a few concessions to *haole* (newcomers) tastes, notably creamy potato salad, a huge bowl of salad greens, string beans and three or four kinds of fresh fruit. However, these aren't the reasons for your presence. You are here to pile plate after plate with sesame-dressed spinach, soy-dunked chunks of snowy white tofu, mildly pungent-and-sweet pickled cucumber. To these you'll add daikon turned saffron-yellow by its marinade, and beside them you'll place a small gray crackle-finished bowl, heaped with wheat or buckwheat noodles drenched in *mirin* sauce. The aficionado will revel in magnificent sashimi, yellow-fin tuna or marlin, or both, on shredded cabbage to be given the smoldering benediction of *wasabe,* Japanese green horseradish, stirred into soy sauce. Having done justice and more to these cold dishes, go on to the teppanyaki grill in the rear where a battery of chefs slice and stir-fry medium-rare beef, chicken and vegetables with scallops and deep-fried tempura shrimp, squid, sweet potato and zucchini. Parking in the motel lot can be a hassle on weekends, when it may seem as though the entire island has turned up. It's a hassle savvy locals unhesitatingly undertake and with good reason.

Kea Lani, The Restaurant

NEW AMERICAN 12/20
4100 Wailea Alanui, Kea Lani Resort,
Wailea 96753
875-4100
Dinner daily. All major cards. $$$$

The public relations people call the menu "Euro-Pacific" cuisine, but with chef offerings like "homestyle fried chicken" and "Black Angus New York sirloin steak" we call it "New American." Located in the southern Mediterranean-style Kea Lani Resort, Kea Lani, The Restaurant has breathtaking ocean views, but unfortunately the architect did not take into account the fact that when the wind blows, which happened with irritating frequency when we visited, the elegant restaurant becomes a wind tunnel. So we sat behind a giant sliding glass door, ignored the wind and concentrated on the food. The menu changes regularly, but is very creative with appetizers from *mu shu* duck to crispy *hamachi* to four-cheese fettuccine. In addition to the American favorites mentioned above, entrées are also based on cuisines from around the globe, including *hulihuli* local chicken breast with pumpkin basil *chow fun,* linguine seafood pesto, teppanyaki-style scallops with Dungeness crab and veal tournedos with crispy polenta and tarragon sauce. Vegetables and herbs are always fresh, since they come straight from a garden located atop the ballroom. The prices are high (a mai tai is $6.25, the fried chicken with mashed potatoes is $19.95), so be prepared and don't book a table on a night when the wind is blowing.

Kimo's Restaurant

SEAFOOD/STEAK HOUSE 10/20
845 Front St., Lahaina 96761
661-4811
Lunch & Dinner daily. AE, MC, V. $$$

On the water in historic downtown Lahaina, Kimo's is a dependably good fish-and-steak house. The view (especially if you can get an oceanfront table) is exceptional at sunset. The menu is not particularly imaginative, but Kimo's does have a selection of fresh island fish, the perennial lobster-and-steak combo and a range of steak, chicken and pork dishes. The downstairs bar is always crowded with a young singles crowd and dinner patrons waiting for a table (the restaurant, which is upstairs, usually has a long wait for dinner).

Kincha

JAPANESE 16/20
Grand Wailea
3850 Wailea Alanui, Wailea 96753
875-1234
Dinner nightly. All major cards. $$$$

The best Japanese restaurant in Hawaii, Kincha is a multimillion-dollar recreation of a simple Japanese inn, complete with rocks brought in from Mount Fuji. A stream flows through the restaurant, and there are wooden bridges made in the traditional

Japanese manner, without nails. Kincha has a sushi bar and a tempura bar, if you're inclined toward either of those directions. But we'd recommend a *kaiseki* dinner, to allow the chef to show what he can do. Don't order one of the most expensive—prices here rival Tokyo. Just order the dinner of the day, which will be expensive enough, but which will also dazzle you with its delicacy and freshness. There's a wine list, but really—stick with the regional sakés.

Kula Lodge

AMERICAN 10/20
Hwy. 377, Kula 96790
878-2517
Breakfast, Lunch & Dinner daily. MC, V. $$

Nestled on the slopes of Haleakala, at the 3,200-foot elevation in the upcountry area of Kula, the Kula Lodge has been a tradition for decades. A big breakfast crowd, usually people who have trekked up 10,000-foot Haleakala to see the sunrise, or local residents stopping by for one of the best breakfasts on Maui (our favorite is the eggs Benedict, served with cottage fries and a golden hollandaise). For dinner, we like to go just before sunset to taken in the magic that Kula is famous for. The sky produces a palette of colors lighting the rolling green hills of the upcountry area. Dinners range from vegetarian items to New Zealand rack of lamb. The food at dinner is not quite as wonderful as breakfast, but the atmosphere and the view are worth the drive.

Lahaina Coolers

AMERICAN 12/20
180 Dickenson St., Lahaina 96761
661-7082
Breakfast, Lunch & Dinner. AE, CB, D, MC, V. $$

"Because life is too short to eat boring food" is the motto of this open-air bistro. One of Lahaina's most affordable restaurants with imaginative food, Cooler's won our respect and loyalty. Great place for breakfast (away from the hassle of Front Street) with everything from a fresh-fish, pesto and mozzarella-cheese omelet to Portuguese sweet-bread French toast. There's killer cappuccino for those wanting to wake up and Champagne mimosa for those wanting to go to sleep. In the evening get a seat on the patio and try the evil jungle pasta of grilled chicken and spicy Thai peanut sauce or the Moroccan chicken spinach enchilada. Good burgers and pizza for a late-night snack (served to midnight).

Lahaina Fish Company

SEAFOOD 10/20
831 Front St., Lahaina 96761
661-3472
Dinner nightly. MC, V. $$

Oceanfront dining, if you are one of the very lucky few to get a table oceanside, on Front Street. A big selection of fish (they offered seven different kinds of local fish the night we were there), plus Italian seafood specials adds up to the place to go for fish. They do offer prime rib (sliced thin, regular or generous), steak, chicken and vegetarian dishes. Because it is a Front Street eatery, either go early or expect to wait and wait for a table.

Lahaina Treehouse

AMERICAN 10/20
Lahaina Market Place, 126 Lahainaluna Rd., Lahaina 96761
661-3235
Lunch & Dinner daily. AE, DC, MC, V. $$

Yes, the Lahaina Treehouse is actually a treehouse—a gorgeous, massive tree has been pressed into service to house this restaurant. The fun is mainly the campy decor—the Treehouse is kind of nutty, with an extremely friendly staff and okay place to eat if you really, really like chicken. The menu is limited to chicken dishes and roasted turkey. Lunch is more chicken—including a chicken burger—and a token vegetarian burger and sandwich thrown in.

Leilani's on the Beach

AMERICAN 10/20
Whalers Village, Kaanapali 96761
661-4495
Lunch & Dinner daily. AE, MC, V. $$$

Overlooking the rolling surf on Kaanapali Beach, Leilani's specializes in smoking meat and fish in the kiawe wood–burning oven, basting it with barbecue sauce and then broiling it to order. These folks do it right, and consequently the baby back pork ribs, prime rib and steaks are very popular. Leilani's also has a wide selection of fresh fish prepared either broiled or Cajun style. We recommend ordering the smoked fish of the day for an appetizer, followed by those tasty ribs. Dinners, which include bread, rice and soup or salad, are served upstairs from 5 p.m. For lighter meals, the downstairs, beachside grill has burgers, sandwiches and smaller portions of the popular smoker meat plate. Leilani's is frequently crowded, so make reservations, especially if you want a window seat. Patrons, mainly visitors, dress casually.

Longhi's

ITALIAN/NEW AMERICAN 11/20
888 Front St., Lahaina 96761
667-2288
Breakfast, Lunch & Dinner daily. All major cards. $$$

Longhi's is a sort of amusement park ride of a restaurant, a place where the scene is at least as interesting as the food. Unbelievably popular and successful, Longhi's is terrific looking, gets a lively crowd that ranges from teenagers and partying locals to celebrities and gawking tourists, and even has live jazz on the weekends. The food has been consistent for years, expanding the clientele of regulars exponentially. The menu is extensive and changes daily. The menu is so changeable that it is not written down, it is presented verbally. We like the opportunity to question our waitperson on how the dishes are prepared. And watch your wallet—everything here is à la carte. Another suggestion, is to split dishes, as each portion is large enough for two. Keep it simple, stick with the fresh fish, ask for the pastas *al dente* and save room for dessert.

Mama's Fish House

SEAFOOD 11/20
799 Poho Pl., Paia 96779
579-9672
Lunch & Dinner daily. AE, D, DC, MC V. $$$$

Mama's has one of the best locations on the island: away from the resort areas, right on the ocean in the small residential community of Kuau, on the Hana Highway. A lush vine- and plant-filled corridor leads to a beautifully decorated, woodsy, homelike restaurant that has aged well for twenty years. This is a wonderful place to relax, to stare out at the rolling surf and enjoy fresh island fish. Mama's specializes in fish. She offers chicken and steak, but her heart is in preparing fish, always fresh-caught and prepared a variety of creative ways (such as grilled and served with a spicy wasabe sauce or seared with fresh herbs). The wine list has offerings of limited- and estate-bottlings from California that are hard to find on the islands. Everything about the place is top-drawer, including the price, which is astronomical when compared to other fine fish restaurants. It is a very nice experience, but it is definitely not the biggest bang for your buck.

Ming Yuen

CHINESE 11/20
162 Alamaha St., Kahului 96732
871-7787
Lunch Mon.-Sat. & Dinner daily. DC, MC, V. $$

Lunch during the week is filled with Maui's movers-and-shakers, business people and only a smattering of tourists. Ming Yuen specializes in both Cantonese and Szechuan cuisine: Mongolian beef, lemon chicken, mu shu pork and scallops with black-bean sauce. Vegetarians can feast here: fifteen different items without meat that even the most ardent carnivore would love, including the hot Szechuan eggplant, sweet-and-sour mock pork. Even dessert is a good bet—try the Mandarin mousse.

Old Lahaina Café

HAWAIIAN/SEAFOOD 12/20
505 Front St., Lahaina 96761
661-3303
Breakfast, Lunch & Dinner daily. AE, MC, V. $$$

This is the image most people have of Hawaii: located on the beach, overlooking the grounds of the Old Lahaina Luau, a combination of the ambiance of Hawaii (open air, ocean breeze, lit tiki torches, soft sounds of Hawaiian music) and sophisticated local cuisine. Chef Michael Ducheneau, who trained at the Culinary Institute of America, has created an innovative menu featuring local Hawaiian food. Starting off with *pupus* (appetizers), we recommend the mini *manapua* (steamed buns stuffed with pork and vegetables) or the *kalbi* ribs (beef short ribs in a tangy sauce). Continuing with the local favorites, try the chicken *pua mana* (medallions of chicken with lobster), shrimp *lawalu* (prawns with macadamia nut lime butter, wrapped in ti leaf and steamed) or the Hawaiian sampler (a mini luau with *kalua* pig, *kalbi* ribs, *lomilomi* salmon, grilled fish, chicken long rice , sweet potato and poi). Save room for dessert: melon Anglaise (cantaloupe and honeydew cubes with a custard cream sauce and strawberry drizzles on top) or, our favorite, chocolate suicide cake (decadent chocolate layer cake with white chocolate sauce).

Pacific'O

PACIFIC RIM 12/20
505 Front St., Lahaina 96761
667-4341
Lunch & Dinner daily. All major cards. $$$

Located right on the beach, this open-air restaurant, with seating on the *lanai* at the ocean's edge, is a wonderful place for sunset dining or late night snacks (terrific jazz in the evenings).There are so many innovative dishes on the menu that we had to return several times to try them all. We recommend the shrimp won tons and marble sashimi as appetizers, and the banana "imu-style" fish (fish of the day grilled in a banana leaf, lemon grass, pesto and vanilla bean sauce) or the ahi nori tempura (tuna wrapped in seaweed, quickly fried medium rare with tempura batter, served with white miso dressing and lime basil sauce) for entrées. Lunches are excellent also; try the shrimp and goat cheese pizza (with eggplant caviar) or the diablo chicken sandwich (marinated with Cajun spices and grilled over kiawe with a lemon herb dressing).

Plantation House Restaurant

SEAFOOD/
MEDITERRANEAN 15/20
Plantation Golf Course Clubhouse
2000 Plantation Club Dr., Kapalua 96761
669-6299
Breakfast, Lunch & Dinner daily. All major cards. $$$

There are three things we love about the Plantation House: its location (high on a hill with a 360 degree view of the ocean, and the nearby island of Molokai, rolling greens of the golf course and hills of the West Maui mountains dotted with Norfolk pines); its decor (Hawaii of yesteryear—pale-hued mahogany, teak tables, upholstered chairs with pineapple carved backs, and a double-sided fireplace); and its superb food. The staff must have had a wonderful time writing the menu ("pepa" steak, duck under the influence, home on the range chicken). The restaurant was created by owners Roy Dunn and Michael Hooks, longtime restaurateurs. They added manager Chris Kaiwi, a local resident who knows how to combine good food with exceptional value and superior service, and chef Alex Stanislaw, a graduate of the Culinary Institute of America, who previously worked at the Kapalua Bay Hotel. Stanislaw artfully combines fresh island ingredients with the fragrant tastes of the Mediterranean for his unique dishes. We recommend going just before sunset for the view of the sun sinking in the waters off the island of Molokai. Start off the meal with the crab cakes with a green-

peppercorn-lime mayonnaise and Hawaiian-style sashimi, which made Stanislaw famous. Don't pass up the salads. Stanislaw tells people he loves working with fish and game, but his salads are so stunning, they are not to be missed. We loved the Pacific lamb salad (seared loin of spring lamb with mixed Kula field greens, feta cheese and Maui onion strings, topped with Ulupalakua strawberry vinaigrette). Go on to the fresh fish (prepared six different ways) or the wok-fried jumbo prawns. Dessert fans, don't pass up the "brownie to da max." Excellent wine selection, including some interesting varietals by the glass. Make reservations in advance, especially if you want a table at sunset.

Prince Court

HAWAII REGIONAL 15/20

Maui Prince Hotel, 5400 Makena Alanui Dr., Kihei 96753
874-1111
Dinner daily. Brunch Sun. All major cards. $$$$

Chef Roger Dikon is one of the innovators of Hawaii Regional Cuisine, championing the use of produce from fertile upcountry Maui long before it became a trend. The freshness of his flavors is immediately apparent in his island fish ceviche with avocado. This is not a dish that relies on manipulation in the kitchen—if the fish, herbs and vegetables weren't at the height of freshness, you would know in an instant. We also like the wok-seared duck breast salad with ginger vinaigrette and the Kula greens with smoked marlin, caramelized macadamia nuts and ginger-chili dressing. Among the entrées the medallions of veal served on a warm marmalade of sweet Maui onions is unbeatable. For dessert, we can never pass up the macadamia nut tacos with tropical fruits and lilikoi custard—once again, a collection of wonderful fresh tastes and textures. Dikon's Sunday brunches are legendary—both for quality and the invitation to excess.

Raffles

PACIFIC RIM 12/20

Stouffer Wailea Beach Resort,
3550 Wailea Alanui Dr., Kihei 96753
879-4900
Dinner Tues.-Sat. & Brunch Sun. All major cards. $$$$

This restaurant takes its name and decorative cues from the infamous Raffles Hotel in Singapore. Though it is lushly elegant, with an entryway hewn from Athenian verde marble, plush, over-size banquettes and lush carpets, Raffles doesn't feel the least bit stuffy. Anything seems to go garb-wise here, from women in little black dresses and gents in suits to folks in Bermuda shorts. However, we tend to feel somewhat uncomfortable when the wait staff is dressed better than we are, so it may be best to err on the side of sartorial seriousness. The service here is friendly without being overly chummy; members of the staff are true professionals. Executive chef Hector Morales does a adequate job here; the menu is a pleasant one. From the yummy herb-Parmesan toasts brought at the start of the meal to coffee, things are done all right. The fresh fish preparations are perhaps the best bet here, from the blackened striped marlin and ahi sashimi appetizer to the crisp whole fresh fish with Thai coconut curry and *nasi goreng* (a Malaysian-Indonesian–style fried rice cooked with various spices), the fish selections are excellent. The wine list is large and well chosen. Other good bets: the roast rack of lamb with a Hunan marinade, Australian rock lobster with Chinese black bean chili sauce and char-grilled New Zealand tiger prawns on ratatouille vegetables. Don't forget to order your hot soufflé for dessert at the start of your meal—or you'll probably regret it.

GRAND 1015 Y

Who would have ever thought that the lowly onion could make a name for itself? Yet there it is, a culinary star right up there with macadamia nuts and taro chips. Enthusiasts say that the Maui onion is the sweetest in the world, and the world seems to agree: Demand for the 1990 crop of one million pounds exceeded the supply.

Roy's Kahana Bar & Grill

HAWAII REGIONAL CUISINE 16/20

4405 Honoapiilani Hwy., Kahana 96761

669-6999

Dinner nightly. All major cards. $$$

Try as we like, we can't really taste the difference in the food between the original Oahu Roy's and the Maui branch office. Especially since chef David Abella cooked so long shoulder to shoulder with Yamaguchi himself, the wood-roasted Szechuan baby back ribs, the crispy lemon-grass chicken with Thai curry Cabernet sauce, and the hibachi-style salmon with *ponzu* sauce and clover sprouts, all taste as good as they do in Hawaii Kai. The main difference seems to be tone. This is a vast, high-ceilinged casual room, reverberating with noise. Since the boss is in Honolulu, this eatery seems more relaxed, not as upscale, not as given to radical menu innovations. People seem to eat lighter here—plenty of salads and appetizers, half bottles instead of whole bottles of wine. But that's perhaps Maui, which is looser and less formal than Oahu any day.

Seasons

PACIFIC RIM 15/20

Four Seasons Resort, 3900 Wailea Alanui Drive, Wailea 96753

874-8000

Dinner nightly. All major cards. $$$$

We like Seasons, the upstairs restaurant with a terrace view at the Four Seasons. In fact, we think it's the best of the new Wailea restaurants, with such fare as pan-seared opakapaka with Kula vegetable strudel, and rack of lamb with a hazelnut crust, served with lasagna made from Japanese eggplant and feta cheese. The menu varies from season to season here—hence, the name. But you probably won't go far wrong simply trusting your instincts and ordering whatever sounds good. Then you can set back, bask in the attentions of the highly skilled staff, sip one of the Chardonnays of which the wine list seems to have an abundance, and enjoy. Save room for the chocolate terrine with Molokai apple-bananas, with an orange sauce. This is one of the unknown restaurants on Maui that delivers much better food than some of the more celebrated eateries.

Sea Watch

PACIFIC RIM 14/20

100 Wailea Golf Club Dr., Wailea 96753

875-8080

Breakfast, Lunch & Dinner daily. All major cards. $$$

No question this is one of the best restaurant views on the island. An unobstructed view down the Wailea Golf Course to the ocean with Molokini Crater and Kahoolawe Island in the background (during the winter you can watch humpback whales cavorting). Another fine eatery of the team of Roy Dunn and Mike Hooks (who started the Chi-Chi's Mexican Restaurant chain), Sea Watch is their latest creation (Plantation House is the other). Forget the terrific view, forget the elegant open-air restaurant decorated with plants, pastels and a white baby grand piano center piece, forget all that. What you'll remember is the food. The only difficulty we had at this restaurant was deciding which tasty morsels to choose from the palate-pleasing menu. The Chinese five-spice crab cakes (served with a papaya-pineapple salsa) is a must, but so too are Richard's potstickers (filled with scallops and shrimp and served with stir-fried shiitake mushrooms, tobiko caviar and an orange-sesame butter sauce). Chef Richard Matsumoto (a veteran of Maui's fine dining scene having worked at Raffles, the Royal Lahaina Resort, and the Hyatt Regency Maui), was born and raised on Oahu and draws from his extensive background in island-style cooking and use of local produce. The main entrée is another difficult decision: Chef Matsumoto's signature dish of miso-chili glazed tiger prawns (grilled) with angel hair pasta and shiitake-ginger sauce (excellent), Richard's rack of lamb kiawe-grilled, served in a *poha* berry, peanut

crust (yummy) or fresh fish served wok-seared with spicy Thai lemon grass and black bean sauce (as local Hawaiian residents say "broke da mouth" it is so good). By the time we got to dessert, we were through with decisions: we ordered both the lilikoi cheesecake (in a macadamia nut crust surrounded by strawberry coulis) and the ginger crème brûlée.

A nice, mostly North American wine list well-priced with a few interesting picks, such as, a Babcock Gewurztraminer from the Santa Ynez Valley at $29, a Laurel Glen *Terra Rosa* from Sonoma at $28 and a very unique champagne, Bonnaire Cramant *Blanc de Blanc.*

Siam Thai

THAI 11/20
123 N. Market St., Wailuku 96793
244-3817
Lunch Mon.-Fri. & Dinner nightly. All major cards. $$

Popular with both locals and visiting celebs (if Robert Redford's photographed kisser on the wall is any indication), Siam Thai serves up Thai cuisine hot enough to make a grown man who eats jalapeños as an avocation cry—but we just keep coming back for more. This can be the best Thai restaurant on the is land: the curries are superb, as are the satés, soups and spring rolls. Then the next week it can be not-the best-Thai restaurant on the island, depending on who is in the kitchen. It's the inconsistency that bothered us. It used to be the best bang-for-the-bucks eatery on Maui, but with the on-again/off- again kitchen we must say, be wary.

Sound of the Falls

NEW AMERICAN 15/20
Westin Maui Hotel, 2365 Kaanapali Pkwy., Lahaina 96761
667-2525
Dinner Mon.-Wed. & Fri.-Sat. All major cards. $$$$

Ask for a table set on one of the marble-clad peninsulas that jut into the pool. Flamingos cluster under the palms, and swans paddle industriously about the tables looking for handouts. Further in, a carpet in rust arabesques, loops of rolled gilt fabric between art deco mirrors and pastels modulating into earth tones set a mood that the pianist underscores with light classics and show tunes. Great sunset ambiance and view.

The food, under executive chef James Reaux, has a light touch combining old favorites with island influences. He has taken onion soup, made with Maui's sweet onions, and added aged Italian cheese to give it a blend of Old World and tropical flair. His Caesar salad turns Hawaiian with wok-seared sashimi. For entrées, the chef's signature pairings are true examples of his commitment to marry the old with the new: noisettes of veal with Pacific tiger prawns (with lemon pepper angel hair and ginger cilantro butter), stuffed Hawaiian lobster and chateaubriand of beef and American lamb chops with Pacific abalone. Extensive wine selection, including chef-recommended wines of the day to accompany the menu.

Swan Court

CONTINENTAL 11/20
Hyatt Regency Maui, 200 Nohea Kai Dr., Kaanapali 96761
667-7474
Breakfast Mon.-Sat., Dinner nightly, Brunch Sun. All major cards. $$$$

The Swan Court boasts one of the most stunning settings on Maui. The multi-tiered dining room faces out on lushly landscaped waterfalls and ponds, complete with graceful swans. The decor is stunning. We wish the food was as good. It's not that the food is bad, it just isn't dazzling, no gastronomic innovations, no creative blending of cuisines. It was probably excellent cuisine a decade ago. Appetizers range from escargots baked in pastry with garlic, shallots and cheese to Beluga caviar. Entrées are Pacific lobster tail, filet mignon with French Bordeaux sauce and

veal tenderloin baked in phyllo with chèvre cheese and dry sherry sauce. Even with excellent service and exquisite surroundings, the cuisine of the Swan Court is a disappointment. The Sunday brunch, however, is fresh and excellent, an exceptionally good value—perhaps the best way to enjoy the unbeatable setting.

La Tasca

MEDITERRANEAN 12/20
900 Front St., Lahaina 96761
661-5700
Lunch Mon.-Sat. & Dinner nightly. AE, MC, V. $$

Looking for something different from Pacific Rim- Hawaiian regional cuisine? Step into this definitely Mediterranean bistro. Navigate around the warm waters and generous food of the Mediterranean with the appetizers: *tapenade* (black olives with brandy, capers, mustard and anchovies), Greek salad, *bistecca* Madagascar and carpaccio of lean beef with shallots and a Champagne vinaigrette. Hearty entrées include traditional paella, lobster *romesco* (served with cayenne and paprika butter), crispy confit of duck or rabbit and *chuletas de carnero* (lamb) with fresh mint grape sauce and macadamia nuts. For dessert, we recommend the flan.

Waterfront

SEAFOOD 13/20
Milowai Condominium, 50 Haoul St.,
Maalaea 96753
244-9028
Dinner nightly. MC, V. $$$

Located right on Maalaea Bay, the Waterfront specializes in fish. If it is one of the rare nights when the wind is not too blustery, get a table outside. If it is windy, snuggle up in one of the ruby-red booths and enjoy the fare. Definitely order the fresh fish, which they will prepare nine different ways (from the politically correct healthy, broiled with steamed vegetables, to the heart-decadent, baked-with-Alaskan king crab stuffing and served with hollandaise). They do serve other seafood and an array of game and meat dishes, but this is on-the-water-in-Hawaii, you have to have the fresh fish.

Wunderbar

CONTINENTAL 10/20
89 Hana Hwy., Paia 96779
579-8808
Breakfast, Lunch & Dinner nightly. AE, D, MC, V. $$

The Old World-style of Chef Bernard Weber from Switzerland, using organically grown Maui produce, meets the zany world of Paia windsurfers, 1960s dropouts and bicycling tourists. The result is a lively little restaurant and bar with good food, lots of laughter and music and dancing after 10 p.m. Breakfast is a treat in the garden patio out back. We recommend the *menemen*, a Turkish scrambled egg dish, fried in a spicy mixture of onions, bell peppers and tomatoes. For dinner don't pass up the paella Andalusia, Chef Weber's specialty: a mixture of seafood baked in a rice casserole. And dessert, it's a toss-up—the homemade Black Forest cherry cake or the Apfelkuechle (baked apple slices in cinnamon sugar, topped with vanilla sauce or ice cream).

THE *POI*-FECT STAPLE

China has its rice, India has its breads, Mexico its tortillas, Italy its pasta; in Hawaii, the ubiquitous carbohydrate staple is poi. It's made from the starchy taro root, which is boiled and then mashed or pounded into a gray, glutinous substance reminiscent of baby food, and is served with almost anything Hawaiian. Taro root is also used to make chips, biscuits, turnovers and so on, and its greens are eaten as a vegetable, boiled and seasoned with coconut milk.

Not even the snails that live in taro fields escape the cook's pot: these small creatures (called you guessed it taro snails) are prepared like escargots, or stir-fried with ginger and garlic. Taro snails must be soaked overnight in water before cooking, however, or they taste literally like mud.

Bargain Bites

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Bakeries

Kihei Bakery

Dolphin Plaza, 2395 S. Kihei Rd., Kihei 96753
879-8666
Breakfast (open 5 a.m.) & Pastries daily. No cards.

Tucked away in a corner of one of the ubiquitous strip malls along Kihei Road is a real find. For those up before the sun, the Kihei Bakery makes excellent cinnamon buns, in addition to the usual bakery items of pastries, breads, doughnuts, muffins, pies and cookies.

Komoda Store & Bakery

3674 Baldwin Ave., Makawao 96768
572-7261
Breakfast & Pastries Mon.-Sat. No cards.

This old -fashioned general store in the upcountry town of Makawao is known among local residents as the place to go for pastries and baked goods. Cream puffs and macadamia nut shortbread are the specialties. Warning: get there early, as most of the fresh baked goods are gone by 10 a.m.

Maui Bake Shop & Deli

2102 Vineyard St., Wailuku 96793
244-7243
Breakfast (open 6:30 a.m.), Pastries & Lunch Mon.-Sat. No cards.

In addition to an extraordinary array of light, fluffy pastries, this little bakery has fabulous take-out lunches at unbelievably low prices (crab salads $3.75, Greek salads $3.75 and croissant sandwiches $1.99).

Maui Bakery & Bagelry

201 Dairy Rd., Kahului, 96732
871-4825
Breakfast (open 6:30 a.m.) & Lunch Mon.-Sat. No cards.

Yes, there is a bagelry on Maui, and it is actually quite good. They have a huge selection of bagels, including some Hawaiian varieties like pineapple. For lunch they offer a range of sandwiches (on bagels or French, rye, whole-wheat, sourdough or egg-sesame bread) for around $5. In the pastry division, they have everything from a banana guava nut cake to fudge brownies.

Peach's and Crumble Café and Bakery

2 Baldwin Ave., Paia 96779
579-8612
Breakfast (open 6:30 a.m.), Pastries & Lunch daily. No cards.

If you find yourself on the road to Hana early (as you should), Peach's has a cappuccino bar going at 6:30 a.m. In addition to baked goods and sandwiches, Peach's can prepare a lunch box with choice of sandwich, bag of chips, cookies and juice for $6.95.

Cafés & Coffeehouses

Café Kup A Kuppa

79 Church St., Wailuku 96793
244-0500
Breakfast & Lunch Mon.-Sat. No cards.

Hidden on a one-way side street in old Wailuku town is one of our favorite coffeehouses. Owner Bruce Mann whips up mean breakfasts (scrambled eggs with cheese, salsa and potatoes for $4.25) and hearty lunches (sandwiches, salads and pizza). The best cup of coffee on Maui for just $1 and espresso drinks to raise the dead. It's off the beaten path and well worth the search.

Charlie's Restaurant

142 Hana Hwy., Paia 96779
579-9453
Breakfast, Lunch & Dinner daily. AE, MC, V.

Charlie's is named after a Great Dane, but don't get the wrong impression; this is not a dog of a restaurant. In fact, it is one of the better casual eateries on the island. Full breakfast, burgers and sandwiches for lunch and pizza, calzones, pastas and a range of grill items for dinner. A full breakfast with a tall latte runs around $8 and dinner with a cup of Joe can be had for less than $10.

Crossroads Caffè

Baldwin Ave./Makawao Rd., Makawao 96768
572-1101
Breakfast, Lunch & Dinner daily. No cards.

This cozy upcountry café produces gourmet vegetarian meals, ranging from organic, no-fat granola to elaborate dinners produced by guest chefs from Maui's top restaurants. Live music on Saturday nights. Most breakfasts are under $5 and dinners range from $7 to $10. A real find.

Hana Gardenland Café

Kalo Rd. & Hana Hwy., Hana 96713
248-7340
Breakfast & Lunch daily. AE, MC, V.

Believe it or not this quaint café, located inside the Hana Gardenland greenhouse, and surrounded by exotic tropical plants, is the best place to eat in Hana. Lunches are not just sandwiches, but include lasagna (made with three cheeses and spinach) served with a curly endive salad topped with lychee, coconut and hazelnut-oil dressing and pesto pasta (made with Hana-grown basil) with black olives, walnuts and Parmesan cheese. Don't leave Hana without trying their cappuccino. Lunch and a cappuccino will set you back about $10.

Honolua Store

502 Office Rd., Honolua 96761
669-6128
Breakfast (opens 6 a.m.) & Lunch daily. AE, MC, V.

For quick budget meals in the Kapalua area, the Honolua Store, located just up the street from the Ritz-Carlton Kapalua, has local food at non-resort prices. Breakfast includes pancakes and bacon for $3.25 and eggs, meat and rice for $3.50. Lunches range from pre-made sandwiches ($3.50), to hamburgers ($4.95) to plate lunch specials ($3.50 to $5.50). Picnic tables available outside and on the porch around the store.

Maalaea Fish Market & Café

Maalaea Harbor, Maalaea 96793
244-5364
Lunch Mon.-Sat. No cards.

Interested in really fresh fish? The Maalaea Fish Market is the chief fish broker for most of Maui's restaurants. The boats come into Maalaea, and the Fish Market buys their fish and serves it in the café. Can't get fresher than this, unless you catch your own and cook it on board. This tiny café has a variety of fish served as sandwiches, plate lunches or in salads. Owner Ed Lincoln said the café was devel-

oped after tourists kept asking the Fish Market if they would cook the fish. Be warned, this place is very popular between noon and 2:30 p.m. when the charter boats return to Maalaea. Go earlier or later to avoid the crowds. The fresh fish plate and coffee cost less than $10.

Market Café

Kapalua Shops, 115 Bay Dr., Kapalua 96761
669-4888
Breakfast & Lunch daily. Dinner Mon.-Sat. AE, DC, MC, V.

An affordable eatery in Kapalua, serving excellent food. If you won't miss an ocean view, here's the place to eat. Tucked away in the Kapalua Shops (next to the Kapalua Bay Hotel), is this wonderful quiet restaurant (with a gourmet deli next door) serving breakfast (the fruit pancakes are delicious), lunch (in addition to sandwiches, try the three-cheese lasagna or Greek salad) and dinner. Dinners are mainly Italian dishes such as chicken marsala, scampi *bianco* (in an herb cream sauce), veal piccata, eggplant parmigiana and a range of pastas. Surprisingly good wine and beer selection (having a deli with imported liquor next door helps). Dinner with coffee is in the $15 range.

Paia Fish Market Restaurant

101 Hana Hwy., Paia 96761
579-8030
Lunch & Dinner daily. MC, V.

On the corner of Baldwin Avenue and Hana Highway, at the center of Paia, is a nondescript restaurant serving excellent fish at bargain prices. The Paia Fish Market (which is a fish market and restaurant combined in one) has fresh fish served in a variety of ways for $5 to $10. Also available are burgers, tacos and fajitas. The decor consists of a windsurfing equipment hanging from the ceiling and fishing buoys laying in nets. Rock 'n' roll music blares as diners munch at wooden picnic tables.

Sir Wilfred's

Lahaina Cannery Shopping Center,
Lahaina 96761
667-1941
Maui Mall, Kahului 96732
887-3711
Breakfast, Lunch & Dinner daily. AE, MC, V.

Sir Wilfred's, a tobacconist, is the hang-out of choice in either mall—you'll always find a small crowd of locals chewing the fat at the espresso bar. Good for a snack stop, Sir Wilfred's serves various coffee drinks and pastries, and also sells coffee by the pound. A snack, with coffee, is about $5.

Sunrise Café

693-A Front St. (corner Market St.),
Lahaina 96761
661-3326
Breakfast (6 a.m.), Lunch & Dinner daily. AE, MC, V.

Here's a true story: Reyna Pinero, a beautiful Venezuelan chef, always dreamed of coming to Hawaii. She visited Maui once, fell in love with Lahaina, came back and worked for two years and finally bought this tiny café. Reyna not only cooks the fabulous food here, but wants to personally meet every customer and make sure that you get a warm, "Hawaii-Venezuela" greeting. Her food is so good that local business people line up for the special plate lunches (everything from teriyaki chicken to Caesar salad). The tiny café has tables on the *lanai*, perfect for people-watching. A sandwich and a cappuccino goes for $7.

Vegan Restaurant

115 Baldwin Ave., Paia 96779
579-9144
Lunch & Dinner Tues.-Sat. MC, V.

Incredibly delicious vegetarian cuisine, including Thai vegetarian specials. This small eatery in Paia serves sandwiches, salads and a selection of entrées ranging from pad Thai noodles to fettuccine asparagus. Full dinner and a fruit smoothie cost $12.

Delis

Casanova Italian Restaurant and Deli

1188 Makawao Ave., Makawao 96768
572-0220
Breakfast & Lunch daily. MC, V.

Breakfast, sandwiches, salads and other really creative deli items from the people who run the Italian restaurant next door. Good for a quick snack or a take-home deli-dinner. Sandwich and coffee can be had for $6.

Kirouac's Lahaina Deli & Café

180 Kickenson St., Lahaina 96761
661-7299
Breakfast, Lunch & Dinner daily. No cards.

A couple of blocks off Front Street is a small deli with great sandwiches, some hot entrées and wonderful breakfast items. Free delivery during lunch and dinner. A huge deli sandwich and gourmet coffee will set you back about $6.

The Maui Sweet Baked Ham Co.

190 E. Alamaha St., Kahului 96732
877-HAMS
Breakfast & Lunch daily. Dinner Mon.-Sat. No cards.

This is an absolutely charming, spic-and-span café/deli/gourmet shop based around—you guessed it—ham. The hardwood-smoked ham is basted with their "sweet secret glaze," as they call it, and is quite delicious. Aside from the yummy ham sandwiches served here, there are roast beef, turkey, tuna, pastrami, and vegetarian sandwiches, as well as a selection of deli salads and Maui chips. This is also a fun place to browse—an awesome collection of pig mugs, T-shirts, salt and pepper shakers, and aprons for sale, as well as gourmet deli items. A meal, with beverage, is about $6.

New York Gourmet Deli

Dolphin Plaza, 2395 S. Kihei Rd., Kihei 96753
879-1115
Breakfast, Lunch & Dinner daily. MC, V.

Ignore the dismal mall that the New York Gourmet Deli is located in. This cute deli is a real treat, with its red and white checkered tablecloths, charming clutter and hip rock'n'roll in the background. The food is a treat, too: sandwiches, bagels, pastas and deli sandwiches, along with gifts (including Alessi teapots) and to-go gourmet items. A hero sandwich and a latte cost around $7.

Hamburgers & Fast Food

Cheeseburger in Paradise

811 Front St., Lahaina 96761
661-4855
Lunch & Dinner daily. AE, MC, V.

Located on Front Street, Cheeseburger in Paradise lives up to the laid-back sense of bonhomie implied by its appropriation of the Jimmy Buffett song title that is its name. This upstairs, verandah-type café is an airy, casual, fun place for an easy lunch or dinner. The menu is terse—burgers are the crux of what they do here, along with a surprising selection of vegetarian burgers, fries, onion rings, desserts and the requisite nutty cocktails. We really enjoyed this one (after we finally got a table). A cheeseburger and coffee come to a little over $7.

Hard Rock Café–Maui

900 Front St., Lahaina 96761
667-7400
Lunch, Dinner & Late supper daily. AE, MC, V.

Okay, we admit this hyperbolic restaurant and bar is famous as a tourist mecca. And we admit that the crowd here, especially after dark, is a bit young—like teenagers. But what the heck, it's a fun

place: loud rock'n'roll music, movie-and-music memorabilia cover the walls, and the energy level is off the charts. Believe it or not, the food is surprisingly good, especially the lime barbecue chicken and the grilled swordfish salad. Chicken and a beer comes to about $13.

Koho Grill & Bar

Kaahumanu Shopping Center, 275 Kaahumanu Ave., Kahului 96732
877-5588
5095 Napilihau, Napili 96761
669-5299
Breakfast, Lunch, Dinner & Late Supper. AE, MC, V.

Both branches of Koho are a family-type restaurant for good, wholesome, quick meals brought to you by the team who runs The Plantation House and Sea Watch. The food is plentiful, fresh and priced for the family budget. The chicken stir fry dinner with rice, fried wonton noodles and a cup of coffee is under $10.

Picnics

30 Baldwin Ave., Paia 96779
579-8021
Breakfast & Lunch daily. No cards.

If you are driving to Hana (and who would dare to vacation on Maui without the required trip to Hana), you must go to Picnics to get a picnic lunch for the road. This is the place for not only a late breakfast (wonderful espresso drinks), but all the sandwiches, burgers and box lunches (including coolers) for the day trip to Hana. We highly recommend the spinach nut burger (spinach, chopped nuts and sesame seeds topped with cheese). They also carry a selection of basket stuffers for your picnic lunch, everything from pickles to pastries. Be sure to pick up the free "Guide to Hana" (courtesy of Picnics) that has a mile by mile guide to every historical, botanical, cultural and sociological turn in the road.

Planet Hollywood–Maui

744 Front St., Lahaina 96761
667-7877
Lunch, Dinner & Late supper daily. AE, CB, D, MC, V.

The first thing that grabs your eye in this celeb-owned eatery is a life-size nude Sylvester Stallone, immortalized in Lucite, from the movie *Demolition Man*. The next thing, which is the centerpiece of every Planet Hollywood, is a massive wall (two stories' worth) rising above the lit-up horseshoe-shaped bar to the ceiling with images from famous flicks. Arnold Schwarzenegger holds a central place of honor in a life-sized, graphic, bloody rendition of his dismembered character in *The Terminator*. Plenty of movie memorabilia on the walls: Jack Lord's badge from *Hawaii Five-O*; Tom Selleck's baseball cap from *Mr. Baseball*; the ship's figurehead from *Mutiny On the Bounty*; and a creature from *Aliens*. Oh, yes, there is food: sandwiches, burgers, salads and ribs and a full bar. Don't forget the souvenirs (the night we were there the line at the souvenir window was longer than the line for tables): from leather jacket with emblem for $325 to boxer shorts for $14. A burger and a shake are just over $10.

The Sports Page Bar & Grill

Kamaole Beach Center, 2411 S. Kihei Rd., Kihei 96753
879-0602
Lunch, Dinner & Late supper daily. All major cards.

This hangout in Kihei gets quite a lively crowd, is good looking, and is another good destination for sports junkies. The foodstuffs are of the genre found in *Restaurants & Institutions* magazine: prefab buffalo wings, zucchini sticks, cheese sticks and teriyaki steak on a stick, along with rather nondescript sandwiches and salads. But the hot dogs are pretty good, and there's a decent international selection of beers. A burger and a beer is about $10.

Mexican Fast Food

Aloha Cantina

839 Front St., Lahaina 96761
661-8788
Lunch & Dinner daily. AE, MC, V.

Waterfront dining, Mexican cuisine, live music, what else can you ask for? Hot singles scene on the weekends. A chicken enchilada with the works and a Coke will set you back about $14.

La Bahia Restaurant & Cantina

Kai Nani Village, 2511 S. Kihei Rd., Kihei 96753
875-1007
Lunch & Dinner daily. MC, V.

Located just across the from Kamaole II Beach Park in Kihei, La Bahia has sizzling south-of-the-border food, plus daily fish and pasta specials. Great place to watch the sunset and sip a margarita. Plan to spend about $10 for an *el grande* burrito and a margarita.

Chico's Cantina

Whalers Village, Kaanapali 96761
667-2777
Lunch & Dinner daily. All major cards.

Your typical, commercial Mexican-style eatery, Chico's is nonetheless a good and inexpensive choice if you've got the kids in tow. The food is better than average; you'll find the usual tostadas, tacos, combo plates and guacamole, but there are also fajitas and burgers on the menu. A meal, with drinks, is about $15.

Polli's Cantina

1202 Makawao Ave., Makawao 96768
572-7808
Lunch & Dinner daily, Brunch Sun. MC, V.

Polli's is an institution in Makawao, where cowboys still ride horses to town and the rodeo on the Fourth of July is the major event of the year. Eating Mexican food is serious business in Makawao and Polli serves up the best. She's mellowed over the years and as a concession to the increasing number of vegetarians has added a number of non-meat items to the menu. For less than $10, you can stuff yourself and enjoy a beer at Polli's.

Pizza

BJ's Chicago Pizzeria

730 Front St., Lahaina 96761
661-0700
Lunch & Dinner daily. AE, MC, V.

Great pizza, good pasta, big selection of sandwiches and full bar. Somewhat of a ocean and harbor view too. Free local delivery. A small pizza and a drink comes to $10.

Pizza Fresh

Dolphin Plaza, 2395 S. Kihei Rd., Kihei 96753
879-1525
1043 Makawao Ave., Makawao 96768
572-2000
Dinner daily. No cards.

This is definitely a call for free delivery, not an eat-in pizza place. But the pizzas are creative (pesto pizzas, sauceless with olive-oil base and a white cheese sauce in place of a red sauce) and delicious. A small pizza with three additional toppings will be delivered to your door for under $10.

Wiki Wiki Pizza & Deli

Kamaole Beach Center, 2411 S. Kihei Rd., Kihei 96753
874-9454
Lunch & Dinner daily. No cards

Delicious pizza and even better calzones. If the crowd is any indication, people tend to come back again and again. They also have a good selection of hero sandwiches, salads and pastas. A twelve-inch pizza can be had for less than $10.

Hotels

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Top of the Line

Diamond Resort Hawaii

555 Kaukahi St., Wailea 96753
874-0500, (800) 800-0720, Fax 874-8778
Singles & Doubles $240. All major cards.

Part of the Diamond Resort Corporation, which manages about 20 resorts in Japan, the Diamond Resort Hawaii sits on 14.5 acres high above the Wailea Golf Course. Nestled into the quiet hillside, extensively landscaped, are 72 one-bedroom units, each with kitchen facilities, televisions, VCRs and *lanais* and breath-taking panoramic views. Also on premises is a *daiyokujo* or Japanese spa.

Four Seasons Resort Maui

3900 Wailea Alanui, Wailea 96753
874-8000, Fax 874-6449
Singles & Doubles $275-$490, Suites $625-$5,200. All major cards.

This handsome 380-room hotel shares ownership and site with the energetic Grand Wailea next door, but it is a very different style of resort. Although the grounds are a bit cramped, the pool area is lovely (marred only by an overbearing fountain right in its center). Sit back, relax and let the lovely attendant spritz your baking skin with Evian. Pina coladas may be the best in Hawaii. The breezy open lobby is one of the nicest in the islands and the rooms are attractive, understated and attached to resplendent marble bathrooms. Adjacent to the pool area is The Pacific Grill, a beautiful restaurant that flows from open air to interior space. It features a glass-walled Chinese kitchen and a menu of tempting Pacific Rim dishes. Upstairs is Seasons, a handsome formal restaurant featuring excellent seafood dishes.

Grand Wailea Resort & Spa

3850 Wailea Alanui, Wailea 96753
875-1234, Fax 874-5143
Singles & Doubles $350-550, Suites $950-$8,000. All major cards.

This $600 million, 800-room theme park hotel, an enormous, multi-faceted, pro-active resort, offers a vast array of diversions with rooms (particularly in the Napua Tower) attractively decorated. In the majestic public areas you will see spectacular art including a $20 million collection of Botelo sculptures. Eight restaurants and twelve lounges vie for your attention with the best food found at the splendid Kincha Japanese restaurant and at Kathleen's Spa café. There are amazing water slides and a 20,000 square foot kiddies' camp. But the most dazzling attraction is the Spa Grande, a lavish (and expensive) facility that offers massages, facials, aromatherapy, body wraps, papaya dips, Japanese needle showers, and loofah scrubs.

Hotel Hana-Maui

P.O. Box 9, Hana Ranch 96713
248-8211, (800) 782-9488, Fax 248-7202
Doubles $305-$435, Suites $535-$795. AE, DC, MC, V.

When blue chip, Dallas-based Rosewood Hotels sold Hana-Maui to Sheraton, naysayers insisted this heavenly resort was headed for trouble. Not so. Sheraton has bravely maintained Hana's unique Hawaiian authenticity and unparalleled elegance. Whether you drive to Hana on the world's curviest road or fly there, at the Hotel Hana-Maui you will find what many consider Hawaii's most Hawaiian hotel, staffed by warm, smiling locals who walk to work each morning happy and ready to serve every request of their privileged clientele with gracious style. Hana's 66 acres are fragrant with the blossoms of tropical flowering trees. Scattered among the palms and landscaped gardens are 97 rooms and suites in private, generous bungalows. Rooms are distinguished by their bleached wood floors, massive comfy furnishings in wicker and bamboo, handmade quilts, and Hawaiian art. You won't find a television, clock or air conditioning in these rooms, and who cares? They're not at all necessary. The color palette here tends toward slates, whites and tans. For the active, there's snorkeling, pitch and putt golf, bicycle and horseback riding, botanical and historical tours (the area is rich in waterfalls, ancient sites and jungle forest), tennis and a private beach. A health and fitness club offers panoramic workout facilities and massages. A weekly luau feast is held on the beach at Hana during which the hotel employees provide the entertainment. The hotel's dining room is notable for its regional Hawaiian cooking.

Maui Prince

5400 Makena Alanui Dr., Kihei 96753
874-1111, (800) 321-MAUI,
Fax 879-8763
Singles & Doubles $220-$350, Suites $400-$900. All major cards.

There was a time, not that long ago, when Makena Beach was known far more for its nude sunbathers than for its hyperbolic resort hotels. But that was then, and this is now. And these days, there's hardly a hippie to be found anywhere near Makena. Instead, there's what might be called Kaanapali South, one of the linchpins of which is the pleasantly isolated Maui Prince, the first hotel to break ground in this formerly uncharted territory. Though the rooms are decidedly unremarkable, they do have wholly remarkable ocean views; you can sit on your *lanai* looking out on the islands of Molokini, Kahoolawe and Lanai. Despite the increased growth along Makena, the Prince remains set apart; situated on wonderful grounds, it's a good if not very spectacular place to go for swimming, tennis, golf and horseback riding along the beach. Don Takahashi, the tall general manager, calls it "the last resort." Lying beyond it there are no more resorts, but a road that takes you to the ritzy La Perouse Bay and an impressive lava field. And, of course, towering overhead is Haleakala, with its fringe of clouds. One can do a good deal worse.

The Ritz-Carlton Kapalua

One Ritz-Carlton Dr., Kapalua 96761
669-6200, Fax 665-0026
Singles & Doubles $285-$495, Suites $625-$2,800. All major cards.

On the breezy northern end of Maui is the Kapalua resort. The property has been revitalized with the inauguration of this lovely 450-room hotel on a rise set back from the beach, next to ancient burial grounds. Opened in late 1992, this new Ritz-Carlton is less formal than the R-C Mauna Lani property. Slate replaces marble, the colors are lighter and the breezy entranceway opens to the sea. One of the main attractions of this spectacular property is golf, with two world-famous eighteen-hole courses close to the hotel. Chef Patrick Callarec presides over The Terrace, where Pacific Rim food is served, and The Grill, which features inventive Hawaii-inspired dishes. Good Ritz Kids children's program, tennis and scuba diving. Overall a very impressive and mystical property with service to match.

Luxury

Hyatt Regency Maui

200 Nohea Kai Dr., Lahaina 96713
661-1234, (800) 228-9000, Fax 667-4498
Singles & Doubles $240-$430, Suites $600-$900. All major cards.

This twenty-acre combination hotel and theme park has been described as Disneyland, Maui-style. The Kaanapali Beach branch of the Hyatt chain isn't so much a hotel as it is a nonstop series of amusements. The landscaping is pure Hollywood, with swinging rope bridges, cascading waterfalls, bubbling streams, even a wide assortment of birds tended by a staff ornithologist. The 815 rooms, which are fine and functional, are spread out over three towers that run from seven to nine stories each. There's lots of beach, though most guests seem to prefer the giant meandering pool, which can resemble Grand Central Station at peak times.

Kapalua Bay Hotel & Villas

One Bay Dr., Kapalua 96761
669-5656, (800) 367-8000,
Fax (800) 669-4694
Villas $185-$485, Doubles $225-$425, Suites $760-$1,260. All major cards.

Kapalua means "arms embracing the sea" and two lava peninsulas gently nestle this eighteen-acre property which is the centerpiece of a resort known for its preserved natural beauty and gracious Hawaiian traditions. It is this old-world atmosphere and classic architecture of the hotel that makes it a favorite for discriminating travelers seeking an escape from the more commercial aspects of the Hawaiian islands. Located in northwest Maui, this resort is best known for its golf, with three championship courses designed by the sport's legends. These courses offer commanding ocean views and vistas of neighboring Molokai. Other outdoor activities include twenty plexipave tennis courts, a protected white-sand beach often rated "America's Best", snorkeling in a marine sanctuary, scuba certification, exercise room, power walks, and a dreamy pool setting. Rooms, done up in natural colors and marble accents, are oversized with a parlor and private lanai. Suite decor is very individualized. The hotel also offers one and two-bedroom villas on the golf course or in the pines, where guests can enjoy a greater sense of privacy but with access to all of the hotel's amenities. The Bay Club restaurant is proud of its waterfront location and fresh fish dishes with sauces of local ingredients, plus a knowledgeable sommelier whose cellar is packed with superb wines. Kapalua has hosted a well-regarded Wine Symposium each year for the past thirteen years. The Garden Restaurant enjoys a jammed house on Friday for the seafood buffet and Kapalua's Sunday brunch is an event in itself, due in part to the pastries which are baked on site, of course. Every Saturday, the hotel throws a rousing western Paniolo (Hawaiian cowboy) Barbecue at the Pool Terrace. Kapalua has its own brace of shops so guests need not leave the lush, low-rise property to take home a memory, and a complimentary shuttle happily dashes to the West Maui airport, shops, restaurants, courses, and nearby points of interest.

Kea Lani

4100 Wailea Alanui, Wailea 96753
875-4100, Fax 875-1200
Suites (one bedroom) $235-$385, Villas (two bedrooms) $695-$795, Villas (three bedrooms) $895-$995. All major cards.

Although the Moroccan fantasy facade has provoked some local criticism, this three-year-old hotel may be Maui's biggest sleeper (no pun intended). Cool and serene, this is clearly a place for adults (and their families) to unwind. All

the rooms in the main building are suites with attractive furnishings and well-equipped bathrooms. The best accommodations, however, are the classy beachfront villas which offer attractive, modern and private digs complete with plunge pools and kitchens. Dining room chef Steve Amaral is a rising star and the Caffe Ciao Italian take-out facility is great if you just want to hunker down in your villa. Excellent children's program.

Maui Inter-Continental Wailea

3700 Wailea Alanui Dr., Wailea 96753
879-1922, (800) 367-2960, Fax 874-8331
Singles & Doubles $179-$289; Suites $289-$1,700. All major cards.

This was the first resort built in the Wailea area nearly two decades ago. There's a distinct sense of openness found at the Inter-Continental that you won't encounter at the nearby resorts; you can wander about the manicured grounds here for a while, without running into another tourist. As at most of the Wailea/Makena resorts, expect an assortment of golf courses and a tennis complex, along with condos, homes and an entire shopping village. The beach is good, and not overly populated. The hotel has just completed a renovation of its oceanfront and ocean view guest rooms and suites. However, the rooms remain quite standard in comparison to its competitors. At press time, we understand the hotel was working out a new program offering more consistent service to several of its restaurants.

Maui Marriott

100 Nohea Kai Dr., Lahaina 96761
667-1200, (800) 228-9290, Fax 667-0692
Singles & Doubles $195-$270, Suites $400-$1,000. AE, MC, V.

No matter where it is, a Marriott is a Marriott is a Marriott. What we have here is a 720-unit, double nine-story structure, arranged into something of a V, with two swimming pools, a beach and lots of flowers. The Marriott is popular with large groups, which tend to be loud and boisterous. We recommend retreating to the beach out front, one of Maui's most beautiful.

Sheraton-Maui

2605 Kaanapali Pkwy., Lahaina 96761
661-0031, (800) 325-3535, Fax 661-0458
Rates subject to change.

Closing for renovations on Jan. 6, 1995, for a year and a half. Along with the Royal Lahaina, this is one of Kaanapali's first hotels, and management has decide it is time to renovate and update the property. We feel the Sheraton is the best-situated hotel in the area. As most guides readily point out, the Sheraton-Maui is built on and around an 80-foot-tall lava formation called Black Rock, from which you can see just about forever. Beyond Black Rock is one of the finest beaches on Maui, a long strand of silky sands and calm seas. The area around Black Rock is also fabled for its snorkeling and for the many legends about ancient rituals.

Stouffer Wailea Beach Resort

3550 Wailea Alanui Dr., Wailea 96753
879-4900, (800) HOTELS-1,
Fax 874-5370
Singles & Doubles $255-$350, Suites $650-$2,000. All major cards.

Located on one of Wailea's most beautiful waterfronts, Mokapu Beach, the Stouffer Wailea Beach Resort is a fifteen-acre site landscaped with an assortment of waterfalls, bridges and tropical plants— paradise flourishes. Built in 1978, the hotel underwent a major $43 million redesign of the lobby, restaurants and guest rooms in 1990. Today the 347-room property reflects an airy elegance. The outdated lobby with boxy, painted concrete columns, deep-brown ceramic tile flooring and dark wood accents was replaced with marble and limestone,

hand-blown Italian glass wall sconces and a grand stairway to overlook the ocean and gardens. The staff is friendly and extremely helpful. The hotel has added little amenities such as serving complimentary coffee and the newspaper with wake-up calls. Excellent package rates are available for avid golfers.

Westin Maui

2365 Kaanapali Pkwy., Lahaina 96761
667-2525, (800) 228-3000, Fax 661-5764
Singles & Doubles $210-$395, Suites $500-$2,000. All major cards.

Before 1987 this was known as the Maui Surf, a decomposing old structure that may never have seen better days; it just seemed tired. The Westin people pumped $155 million worth of new life into it, turning the newly named 762-room Westin Maui into one of the main destinations along the Kaanapali Coast. The hotel, an eleven-story structure, is probably best known for featuring the largest swimming pool on the island; it looks more like one of the Great Lakes, complete with waterfalls, islands and grottos. But it also offers a wonderful lagoon-like beachfront, plenty of shopping and a gourmet restaurant called Sound of the Falls (see Maui Restaurants). As you might expect, this is also a popular spot with large group tours. *Caveat emptor.*

Moderate

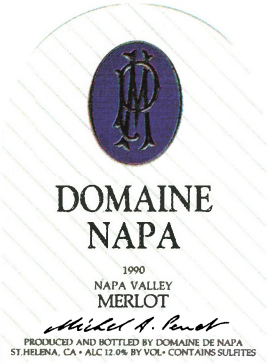
Kaanapali Beach Hotel

Kaanapali Beach, Kaanapali 96761
661-0011, (800) 262-8450, Fax 667-5978
Singles & Doubles $119-$525. All major cards.

This is a hotel for people looking for the long lost Hawaiian spirit of aloha. It is not the most beautiful hotel in Kaanapali (in fact the 30-year-old property is a little tired and has the decor of the 1960s), nor does it have the most gizmos on the beach. But what it has, no one else has—old-fashioned Hawaiian hospitality. In 1986 the hotel's general manager, Mike White, and Dr. George Kanahele, a leading authority on Hawaiian culture, tried an experiment—a program for the employees to develop a greater understanding of Hawaiian culture and a greater sense of pride in their heritage. The experiment was a success, as far as we are concerned. This is the kind of place where you quickly forget the nondescript lobby, the simple, spacious grounds, the functional hotel room, but you long remember the people who work there, how they went out of their way (even on their day off) to make sure you had the best Hawaiian experience while you were a guest on their beloved island.

GOING WHOLE HOG

Almost every luau features what must be one of the most memorable of Hawaiian foods: *kalua* pig. Kalua (baked or to bake in a ground oven) pig is prepared in a lengthy, festive procedure outdoors, not unlike a New England clambake. The ceremony begins with the digging of an *imu*, a pit six feet wide and four feet deep, which is lined with wood and lava rocks. When the wood has burned down to coals, the pig (usually about 60 pounds) is sliced open, salted and stuffed with some of the sizzling rocks. The pit is lined with banana leaves and the moist pieces of a banana-tree stump, which create steam for cooking. The pig is then wrapped in leaves and wire, hoisted into the pit and covered with tea leaves, banana leaves and hot stones (and sometimes dirt, burlap or canvas). It's left to cook for about four hours, to smoky succulence.



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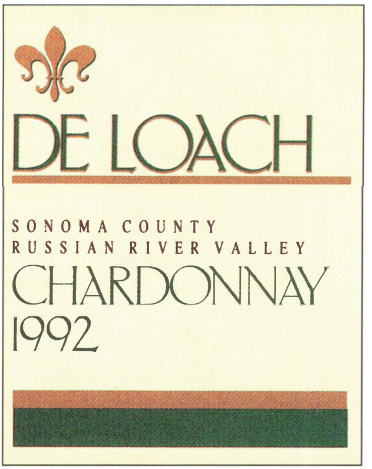

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Lahaina Hotel

127 Lahainaluna Rd., Lahaina 96761
661-0577, (800) 669-3444,
Fax 667-9480
Singles & Doubles $89-$129. AE, D, MC, V.

This old hotel in the heart of Lahaina was lovingly restored by Rick Ralston, founder and president of Crazy Shirts. An avid restorer of old properties, Ralston has created each room as it was in the late 1800s. Each room is individually decorated and furnished from Ralston's personal antique collection. No detail was spared in his quest for authenticity: antique locks were installed; iron, brass and wood beds and wood armoires restored; wall decorations chosen for their period correctness; and even porcelain shower heads were installed. This is not to say that guests have to suffer to experience the 1800s. Concessions were made to modern conveniences: private baths are available as well as in-room telephones. We highly recommend this step back in history.

Royal Lahaina Resort

2780 Kekaa Dr., Lahaina 96761
661-3611, (800) 447-6925,
Fax 661-6150
Singles & Doubles $145-$245, Cottages $239-$295, Suites $470-$1,500, 1 bedroom condo units $265, 2 bedroom units $375-$450. All major cards.

Actually, this aging Maui relic is more of a tennis resort with a hotel attached than the other way around. The pride of the Royal Lahaina, one of the original Kaanapali hotels (which means it dates back all the way to 1969), is its tennis ranch, comprising eleven courts and a stadium. For those who live for tennis, it is the place to stay. For the rest of us, this is a decent, if not overly exciting hotel, with 592 rooms spread out over 27 acres, mostly two-story cottages, built around the twelve-story Lahaina Kai Tower.

Practical

Pioneer Inn

658 Wharf St., Lahaina 96761
661-3636, (800) 457-5457, Fax 667-5708
Singles & Doubles $60-$80. AE, CB, DC, MC, V.

Here's a place for travelers who want to experience history, don't mind less than luxurious conditions and are looking for a bargain. The Pioneer Inn was originally constructed in 1901 to house interisland travelers. It was built by George Freeland, a Royal Canadian Mountie who was sent to Hawaii to capture a suspect. He didn't get his man, but he did fall in love with Lahaina and built the Pioneer Inn. The tiny, spartan rooms have been renovated recently and all are air-conditioned and have private baths and *lanais*. Entertainment downstairs at the Old Whalers Saloon can sometimes be heard upstairs in the rooms. The location is right in the hub of Lahaina with the Lahaina Harbor just across the street.

The Plantation Inn

174 Lahainaluna Rd., Lahaina 96761
667-9225 Fax 667-9293
Singles & Doubles $99-$149, Suites $179. AE, D, MC, V.

Hard to believe that this old-fashioned country inn is just a block from the crowds of Front Street. Each of the unique eighteen rooms are soundproof and have their own decor, with antiques, stained glass, hardwood floors, brass or canopy beds. Superior rooms and suites with French doors open to verandahs. Some of the suites have cooking facilities but why bother, with Gerard's award-winning restaurant just downstairs.

Condominiums

Hana Kai–Maui Resort

1533 Uakea Rd., Hana 96713
248-8426, (800) 346-2772, Fax 248-7482
Studio: $110-$125; 1 bedroom $125-$165.
AE, MC, V.

To us, the word "resort" means tennis, golf, ocean activities and the like. In this case, you get none of that. This is an eighteen-unit condo, and nothing more or less. The good news is that it's beautifully situated, within steps of the Hana Bay surf, as it crashes onto a picturesque rock beach. The bad news is that this condominium has one of the few pay phones in Hana and late at night (just as we were drifting off to sleep), local residents came by to use the phone and leave their car stereo blaring during their phone conversations. This rude disruption was repeated night after night.

Kapalua Bay Villas

One Bay Dr., Kapalua 96761
669-5656, (800) 367-8000, Fax 669-4694
One bedroom $185-$385; 2 bedrooms $235-$485.
All major cards.

A fair argument can be made that it was the Kapalua Bay Hotel (which these "villas" adjoin) that turned Maui into one of the trendiest vacation destinations in the world. Before the Kapalua Resort was created out of what had been a pineapple plantation for most of the nineteenth century, Maui was a sleepy spot where adventurous tourists weary of Waikiki would go to get away from it all. After Kapalua was built, Maui became the island of choice for the rich and the super-rich, and Maui was never the same again. To this day, the Kapalua remains one of the class acts on Maui. Surrounding the 488 condos here are eighteen well-tended acres of greenery where you can lose yourself, along with one of the best beaches on the island.

Napili Kai Beach Club

5900 Honoapiilani Rd., Lahaina 96761
669-6271, (800) 367-5030, Fax 669-5740
Studios $155-$240; 1-2 bedrooms $220-$450.
MC, V.

This unusual 136-unit facility is actually half a hotel and half a condo complex. On the one hand, the units are a bit smaller than those we usually identify as condos; on the other hand, there's no room service, which is one of the identifying factors that makes a hotel a hotel. In any case, this is a very pleasant place to stay, spread out across eight two-story buildings, with five swimming pools, two tennis courts and a golf course right across the street. And this complex is more about Hawaii than most of the new resorts; the Napili Kai Foundation is run out of here, the purpose of which is to teach the fundamental tenets of Hawaiiana to the next generation.

Wailea Condominiums

3750 Wailea Alanui Dr., Wailea 96753
879-1595, (800) 367-5246, Fax 874-3554
Studio $130-$150, 1 bedroom $135-$350, 2 bedrooms $160-415; 3 bedrooms $340-475; Minimum stay is three nights. All major cards.

This is actually an association of several condominium villages, run by a company called Destination Resorts Wailea. We mention them simply because they are, with the exception of the condos at the Kapalua Bay Hotel, the best condos on the island. You have a choice of units, ranging from studios to three-bedroom. And you have to choose which of the great views you prefer.

The Whaler on Kaanapali Beach

2481 Kaanapali Pkwy., Lahaina 96761
661-4861, (800) 367-7052, Fax 661-8315
Studio $160-$190, 1 bedroom $200-$340, 2 bedrooms $435, Presidential Suite $520-$555.
AE, MC, V.

One of the most consistently popular condo resorts in the Kaanapali area, this matched set of twelve-story buildings is known for its pleasant furnishings (lots of

wicker and Polynesian), its excellent views and its first-rate beach access, with smashing views of Molokai and Lanai. Unfortunately, its popularity doesn't guarantee you a lot of peace; in this case, you're right in the middle of the whole tourist muddle. Still, the resort has held up well, with 360 units to choose from.

Bed & Breakfasts

Bloom Cottage

229 Kula Hwy., Kula 96790
878-1425, no fax
Rooms: $90-$95. No cards.

This private and romantic spot reminds us of a quaint English cottage. It sits on a well cared for acre of land at the 3,000-foot level on the slopes of Haleakala. The 700-square-foot cottage is tastefully decorated with a four-poster queen-size bed in the sleeping area, plus a single bed in a second bedroom. Hosts Lynne and Herb Horner have added special touches like handmade quilts, a heritage koa rocking chair and Victorian prints, and they stock the fully equipped kitchen with coffees, teas, fruit juice and muffins. Minimum two night stay.

Ekena

P.O. Box 728, Hana 96713
248-7047, Fax 248-7047
Rooms from $120. No cards.

One look at the view from this two story elegant house and you can see why the hosts, Robin (former fashion buyer for May & Company) and Gaylord (fine furniture artisan extraordinaire) gave up their careers on the Mainland and moved to Hana. In the privacy and quiet of rural Hana lies this nine-acre piece of paradise with a 360-degree view of the ocean, coastline and the verdant hills of Hana's rain forest. Technically this isn't a bed-and-breakfast, it is a luxury home, exquisitely furnished, fully equipped with top of the line appliances (including washer, drier and entertainment center). The rooms are spacious and open on to Hawaiian-style decks which extend the length of the house. Another bonus is the Hana Gardenland Café, with its wonderful food, just minutes away. If you are planning to stay in Hana, this is an outstanding option, not only in terms of best deal for the money, but also in terms of beauty and serenity. Three day minimum stay.

Elaine's Upcountry Guest Rooms

2112 Naalae Rd., Kula 96790
878-6623, Fax 878-2619
Rooms $55, Cottage $90. No cards.

Elaine and Murray Gildersleeve are a retired couple from Alaska who have opened three of the rooms in their Hawaiian pole home to guests, plus the cottage next door. We like the privacy of the cottage, which has room to sleep up to six (one bedroom, a loft and two window seats). Minimum three night stay.

The Guest House

1620 Ainakea Rd., Lahaina 96761
661-8085, (800) 621-8942, Fax 661-1896
Rooms $65-$95. No cards.

This is a bargain for visitors wanting to stay in West Maui, but not wanting to pay big bucks. This four room bed-and-breakfast has a Jacuzzi in every room and a pool outside. Located in a residential area between Lahaina and Kaanapali, the Guest House is close enough to all the resort activities, yet far enough way for peace and relaxation.

Halemanu

221 Kawehi Pl., Kula 96790
878-2729, no fax.
Rooms $75. No cards.

Writer, caterer and gourmet cook Carol Austin has opened up a charming guest room in her house, located at the 2,500-foot elevation (*Halemanu* means birdhouse

or perch). The private room and bath has its own deck and a 180-degree view of the countryside. With Carol's talent for cooking, she usually has a long list of visitors who want to stay and eat breakfast here. Minimum two night stay.

Kula Cottage

206 Puakea Pl., Kula 96790
871-6230, Fax 871-9187
Rooms $85. No cards.

Looking for a mountain hideaway, the kind that has everything you could possibly want? Here's the place. The Gilberts have equipped their guest cottage, located on a lush half acre, with everything from laundry facilities to gas barbecue. The Gilberts deliver fresh flowers and baked bread every morning. Minimum two night stay.

Kula View B&B

P.O. Box 322, Kula 96790
878-6734, no fax.
Rooms $85. No cards.

A charming Victoria suite located on the upper level of a private home with its own entrance and deck (facing Haleakala). Host Susan Kauai, who comes from an old-time *kamaaina* (local) family knows a lot about Hawaii and Maui and is willing to share her knowledge. The suite consists of a queen-size bed, reading area, wicker breakfast-nook, mini-refrigerator and private bath. Susan serves breakfast in your room, consisting of Kona coffee or tea, fresh fruit and home-baked bread or muffins. She is more than willing to loan blankets and warm clothing for an early trip to the top of Haleakala for sunrise viewing.

Silver Cloud Upcountry Guest Ranch

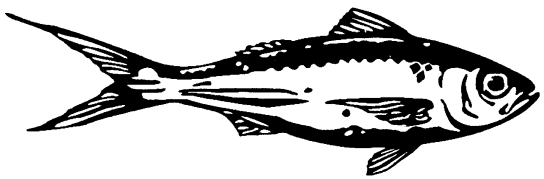
Old Thompson Rd., RR Box 201,
Kula 96790
878-6101, Fax 878-2132
Rooms $75-$95, Studio $95-$125, Cottage $135. No cards.

Once part of the old Thompson Ranch, which started raising cattle around the turn of the century, this beautiful ranch has one of the best views of the island of Maui and the surrounding islands. Guests can choose to stay in the main house (with six rooms, each with a private bath and breakfast served every morning), a bunkhouse with three individual studios, or a cottage. We choose the cottage, which has a full-sized kitchen, a wood-burning stove and a large *lanai* with ocean view (there is also an ocean view from the old-fashioned claw-foot bathtub in the bathroom). For peace and serenity, this is the place.

Tony's Place

13 Kauala Rd., Lahaina 96761
661-8040, no fax.
Rooms $40-$50. No cards.

This has to be one of the best deals in Lahaina, a room for two for $50. Former Alaskan Tony Mamo rents out three bedrooms in his home. The rooms are clean and comfortable and all share a bath. Tony allows his guests full run of the house, even storing food in his kitchen and cooking meals for themselves. He provides coffee for breakfast, the rest is up to you. The location couldn't be better, close to the beach and the center of Lahaina.


ONAGA

Nightlife

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Bars

Casanova Italian Restaurant

1188 Makawao Ave., Makawao 96768
572-0220
Music schedules vary; call before going. Cover charge. All major cards.

Casanova's clientele includes residents, visitors and the hungry—the Italian food is reason enough for an upcountry trek, but the restaurant also is a nightclub and dance hall. So: there's always a parade of shows, mostly in the blues-jazz genre, but always a major draw.

Cheeseburger in Paradise

811 Front St., Lahaina 96761
661-4855
Open daily from 11 a.m.-10 p.m. No cover. All major cards.

It may not be as posh or atmospheric as Planet Hollywood down the street, but this is burger heaven, with daytime and evening music and the best view of Front Street and the Pacific. Shorts and tank tops will do; just order a brew and a burger with a side of those gigantic fries.

Hula Moons

Maui Inter-Continental Resort, 3700 Wailea Alanui Dr., Wailea 96753
879-1922
Music nightly 5:30 p.m.-8 or 8:30 p.m. No cover charge. All major cards.

It's a full Hawaiian moon all the time in Hula Moons, recent arrival to the Maui Inter-Continental. The mood, like the music, is Hawaiian and traditional, with (on varying nights) the Waiehu Sons, Mitch Kopa and a trio, and Jim Canha and Phil Stephens. Talk about moonglow.

Lobby Bar

Maui Marriott 100 Nohea Kai Dr., Kaanapali 96761
667-1200
Open Fri.-Sat, from 8:30 p.m.-11:30 p.m. No cover. All major cards.

With karaoke king (does everybody want to be a singer?), it's no surprise to find singing host Barry Kim manning one of Maui's most popular mikes. Winners here have gone on to TV's *Hawaii Stars* contest, so there's serious vocalizing—and talent—here. Dress casual, have fun.

Longhi's

888 Front St., Lahaina 96761
667-2288
Open for live entertainment Fri.-Sat. 10 p.m.-2 a.m. No cover. AE, MC, V.

Depending upon what you go for, Longhi's is fun, fantastic or frustrating. The sidewalk-café spirit makes for informality; the menu boasts Italian dishes served with savvy and pride (see Maui Restaurants). Service tends to be slow, however, and if you're in the mood for partying once the sun goes down and the music format begins, be prepared to wait.

Dancing

Blue Tropix

900 Front St., Lahaina 96761
Open nightly 6 p.m.-2 a.m. for dinner and dancing; cover $5, even for dining. All major cards.

After you buy your Hard Rock Café T-shirt down the street, journey up the flight of stairs to a lively dinner-dance emporium. It's loud, it's loose, it's now. Live bands keep the pulse a-thumping, but periodic diversions—like female impersonator shows—keep all persuasions coming back. The dancing may be hot, hot, hot, but this is not the place for a quiet meal. The food looks funky under black lights.

Inu Inu Lounge

Maui Inter-Continental Resort, 3700 Wailea Alanui Dr., Wailea 96753
879-1922
Presently closed; reopening date unavailable at press time.

The dance spot on the west side of Maui, the Inu Inu has traditionally been an appealing gathering place for locals and visitors to sip cordials, dance, or just listen to the music. We hope they'll reopen soon.

Makai Bar

Maui Marriott, 100 Nohea Kai Dr.,
Kaanapali 96761
667-1200
Open nightly 4:30 p.m.-midnight. No cover. All major cards.

Locals flock to this popular bar for fun and festivity; there's casual music and dancing. Desmond & Steve Rapolla play Mondays and Fridays; Soft Touch is just the right touch for Tuesdays, Wednesdays and Thursdays. It's Larry Council on Saturdays and Sundays—so variety's the password.

Molokini Lounge

Maui Prince Hotel,
5400 Makena Alanui Dr., Makena 96753
(800) 321-MAUI, 874-1111, Fax 879-8763
Music nightly from 5 p.m.-7:30 p.m. and from 8:30 p.m.-10:30 p.m. No cover. All major cards.

Too bad the resort discontinued the chamber music emanating from the courtyard greenery; the solo guitar and the Hawaiiana in the Molokini Lounge will have to do. Guitarist Ron Kuala'au plays from 5 to 7:30 p.m. Sundays, Mondays, Thursdays and Saturdays; the Mele Ohana duo takes over from 5:30 to 7:30 p.m. Tuesdays and Fridays and again from 8:30-10:30 p.m. daily except Sundays.

Seasons

Four Seasons Resort,
3900 Wailea Alanui Dr., Wailea 96753
874-8000
Music nightly from 6:30 p.m.-10:30 p.m. No cover. All major cards.

The gastronomic delights should be abundant and fulfilling, but if you crave more, there's music by the Buono Jazz Trio. The mood is soft and romantic for dining, but it's easy to let the toes tap along as you sip and sup.

Luaus

Auntie Aloha's Breakfast Luau

Kaanapali Beach Hotel,
Kaanapali Beach, Kaanapali 96761
661-0011
Luaus Mon.-Thurs. 8:15 a.m.-10 a.m. Adults $13.95. All major cards.

A luau for breakfast, believe it or not. The breakfast buffet has the usual breakfast goodies from eggs to pancakes, with a few Hawaiian items—fresh fruit, rice, etc. thrown in. The purpose of the breakfast luau is not food, but a hilarious way to learn about Maui and the activities available for visitors. Free "rise and shine" mai tais, Hawaiian

dancers, live music and comic review/information on Maui. Auntie Aloha, a robust Hawaiian woman of generous proportions, narrates through a slide presentation of various activities on Maui, giving advice and adding her comments along the way. Good fun, good information and a great way to find out what to do on Maui.

Hyatt Regency Maui

200 Nohea Kai Dr., Kaanapali 96761
661-1234
Luaus Mon., Wed., Fri. & Sat. 5:30 p.m. Adults $48, Children 6-12 $15. All major cards.

The show opens with the lighting of the torches and a traditional *imu* (underground oven) ceremonial procession. As guests enjoy an open bar and all-you-can-eat traditional luau buffet, the luau show, "Drums of the Pacific" begins. The show features music and dance from across the Pacific, including a Samoan fire dancer, Fijian spear dance, *otea* (Tahitian drum dance) and traditional and contemporary Hawaiian songs and chants.

Kea Lani Hotel

4100 Wailea Alanui, Wailea 96753
875-4100
Open Fri. 6:30 p.m.-9 p.m. Adults $58, Children 5-12 $25. All major cards.

Not exactly an authentic Hawaiian food luau, the "Hawaiian feast" as they call it is a variety of food ranging from American favorites (green salad, potato salad, pasta salad, baked beans, corn on the cob and steamed potatoes) to local-style delicacies (*pulehu* baby back pork ribs, mahi mahi in black bean sauce and island fruits) with hula show. Guests are greeted with a flower lei at the mai tai reception on the Polo Beach lawn.

WORTH THE WAIT

How long does it take to grow a pineapple? After all, they look big, but not that big. You'll have to wait somewhere between a year and a half and two years to enjoy the fruit, which, by the way, was brought to the Islands by the Tahitians.

Luau Grounds

Maui Marriott, 100 Nohea Kai Dr.,
Kaanapali 96761
661-5828
Luaus nightly 5 p.m.-8 p.m. Dinner package: Adults $48, Children 6-12 $22, children under 5 free. MC, V.

A popular visitor staple, this luau show was once featured on NBC's *Today* show. It offers the usual luau niceties, from mai tai punch to a musical trip to the South Seas, in a compact hour. The fire dance is a show-stopper.

Maui Inter-Continental Resort

3700 Wailea Alanui Dr., Wailea 96753
879-1922
Luaus Tues., Thurs., & Fri. 5 p.m. Adults $52, Children 7-13 $26. All major cards.

Located on the lawn overlooking the ocean, the traditional luau and hula show at the IC has been given the Hawaii Visitors Bureau Kahili Award for perpetuating the essence of Hawaii. Guests are greeted with flower leis and welcomed with tropical cocktails. After the *imu* (underground oven) is opened and the pig, fish and sweet potatoes removed, the buffet begins. The hotel offers complimentary parking for non-hotel guests attending the luau.

Maui Marriott

100 Nohea Kai Dr., Kaanapali 96761
661-LUAU
Luaus nightly. 5 p.m.-8 p.m. Adults $48. All major cards.

This is the luau that the cast of the *Today Show* attended and tasted the traditional Hawaiian foods. Actually the spread at the buffet is impressive: roasted *kalua* pig, teriyaki beef steak, Polynesian sweet and sour chicken, fresh mahi mahi in lemon butter, sweet potatoes, stir-fry vegetables, fresh fruit, *lomilomi* salmon, kim chee, *namasu* salad, haupia, chocolate cake and, of course, poi. Guests are greeted with shell leis and invited to participate in

the games and crafts of Old Hawaii. The show is a combination of Hawaiian and Polynesian music and dance. Like most luaus, the bar is open and included in the cost.

Old Lahaina Luau

505 Front St., Lahaina 96761
667-1998
Luaus nightly 5:30 p.m. Adults $56, Children under 12 $28. AE, MC, V.

This is one of the best luau sites in West Hawaii—right on the beach. Guests are greeted with shell leis. Once everyone is seated the *imu* ceremony begins. The nice thing about the luau is its size. At a maximum of 280 people, it is one of the smallest on Maui. After the imu ceremony the buffet begins with an array of salads and entrées (chicken, fish and the traditional *kalua* pig) and an open bar. The show is strictly Hawaiian, no fire dancers or other Polynesian influences. The entire atmosphere feels like an old-style celebration.

Royal Lahaina Resort

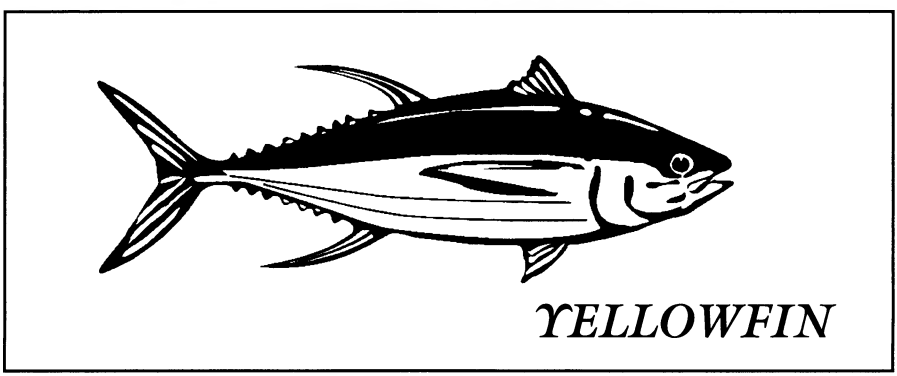
2780 Kekaa Dr., Kaanapali 96761
661-9119
Luaus daily 5:30 p.m. Sept.-April, 6 p.m. May-Aug. Adults $47. All major cards.

Located at the Royal Lahaina Luau Garden, near the ocean but no ocean view. Get there early to get a good seat. Ready-made mai tais, fruit punch, open bar and shell leis are lined up and ready as soon as the gate opens. As the crowd files in the hostess invites guests up for a hula lessons and a humorous presentation about the luau foods served. Large wooden trays are given to guests as they go through the buffet lines to allow you plenty of room to pile on the food. The selection is excellent: *kalua* pig, teriyaki ribs, fresh fish, pineapple chicken, sweet potatoes, assorted salads, *lomilomi* salmon, poi, coconut cream cake and pineapple tart. The show is a full Polynesian revue including Samoan, Tahitian and Hawaiian dancing. Every Tuesday and Friday is family night where a complimentary pass is given to each child under twelve years old when accompanied by an adult.

Sunset Terrace

Hyatt Regency Maui, 200 Nohea Kai Dr., Kaanapali 96761
661-1234
Shows Sun., Mon., Wed., Fri., Sat. 7-8 p.m.; Dinner seating from 5:15 p.m., imu ceremony 5:45 p.m., dinner from 6 p.m., Polynesian fashion show 6:40 p.m. Dinner package: Adults $48, Children 6-12 $36; Cocktail package: Adults $28, Children $18, includes open bar. All major cards.

"Drums of the Pacific," a romantic journey through Polynesian ports of call, is stunningly costumed and features an attractive and agile cast. Grab a rum punch and go with the flow; the outdoor setting on a warm island night is the stuff on which dreams are made. Photo ops are plentiful, too, so bring the camera.



Shops

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Antiques

The Gallery Ltd.

716 Front St., Lahaina 96761
661-0696
Open Mon.-Thurs. 9:30 a.m.-7 p.m., Fri. 9:30 a.m.-10 p.m., Sat. 9:30 a.m.-5 p.m.

The atmosphere in this purveyor of Chinese antiques is hushed, the built-in wall display cases are literally crammed with material, and a ten-sided pavilion occupies the center of the room. The material is pricey but not outrageous, and occasionally does approach museum quality. It's worth a visit, whether or not you buy, to be able to compare, for example, three different ivory doctor's models (undraped mannequins on which modest Chinese women would point out where they were hurting), hundreds of netsukes, lapis lazuli horses, rose quartz fu-dogs two or more feet long and an endless array of nineteenth century porcelain, jade jewelry, Chinese snuff bottles and gilt temple dogs. One small room in the rear is devoted to older porcelains from the Sung dynasty to the beginning of the Ching dynasty. There's also an extensive collection of pearl jewelry.

South Seas Trading Post

780 Front St., Lahaina 96761
661-3168
Open Mon.-Sat. 9 a.m.-10:30 p.m., Sun. 10 a.m.-10 p.m.

Here you'll find genuine New Guinea masks and hook carvings. In another section of the shop you may come across Neolithic bowls from China. Wander further, and you'll doubtless see jade carvings and Chinese porcelains, not to mention silver filigree jewelry, an assortment of baskets and a plethora of tourist whatnots. Owner Joan McKelvey and manager Pat Warshauer travel frequently to southeast Asia and return with wonderful finds. Well worth a visit. Another store is located in the Kapalua Shops.

Traders of the Lost Art

159 N. Market St., Wailuku 96793
242-7753
Open daily 1 p.m.-6 p.m. & by appointment.

Tye Hartall is one of the earliest in a number of antique, art and collectible dealers who migrated to this part of Wailuku Town and set up shop. Hartall came here from his native Illinois when his rock group turned belly up. Left free to haggle with headhunters and reputed cannibals in Papua, New Guinea and environs, he's stocked his shop with tribal art ranging from story boards from Kalahari to mud bowls, yam masks and gable figures. Most of the pieces are recent, affordable artifacts that make a powerful impact as expressions of non-Western culture.

Arts & Crafts

Coast Gallery

Maui Inter-Continental Wailea, 3700 Wailea Alanui, Kihei 96753
879-2301
Open daily 9 a.m.-9 p.m.

For us, interest in this gallery generally goes three ways. We particularly like the woodwork, notably the jewelry chests of Marcus Castaing and Todd Campbell's massive hand-turned wooden bowls of Norfolk pine. We're also partial to the bold, brilliant pastels of Diana Lehr. Last, but by no means least, is the collector's room of Western and Asian masters. Seventy-five percent of the artists represented are islanders, such as Margaret Bedell's watercolors, Betty Hay Freeland's traditional oils and Joyce Clark's oils. Sabrina Davis-Taylor is the new owner.

Hui Noeau Visual Arts Center

2841 Baldwin Ave., Makawao 96768
572-6560
Open Tues.-Sun. 9 a.m.-4 p.m.

There's a small gift shop on the ground floor of this old plantation manor house that serves as an art center for some of the island's most talented artists. Local pottery, fiber art, clothing, graphics, and handmade jewelry crowd the tiny space. The real reason for coming here, though, is to look at the exhibits, mostly by Maui artists, which demonstrate extraordinary ability, and which change frequently. The setting is exquisite, just below the town of Makawao on a gentle slope, lush and green, harkening back to an earlier, more serene Maui far from the hurly-burly of Kihei and Lahaina.

Jovian Gallery

7 Market St., Wailuku 96793
244-3660
Open Mon.-Sat. 10 a.m.-6 p.m.

This fresh, charming gallery and gift shop at the corner of Market and Main streets in the old town of Wailuku is a must. Marcia Sult has exquisite taste and sophistication when putting together a collection of fine papers, notebooks, amusing cards, art T-shirts and any number of gift items. A former gallery manager, she carries a changing line of local artists on her walls and shelves. Among them is the artist Deybra, whose wacky, colorful world of paintings and sculpture is sure to delight.

Maui Crafts Guild

43 Hana Highway, Paia 96779
579-9697
Open daily 9 a.m.-6 p.m.

This two-story former plantation store, which survived the disastrous 1945 tidal wave, is stocked with some of the island's best crafts. Baskets made of island grasses and leaves, graphics by artist David Warren, handsome raku pottery by a variety of potters. Some exceptionally lovely tie-dyed silk and unique handmade sterling silver jewelry fill a case and part of a wall. The gallery is a collaborative project by a group of artisans who take turns minding the store. Chances are the person who answers your questions and takes your money is one of the artists represented in the gallery.

The Village Galleries at the Cannery

1221 Honoapiilani Hwy., Lahaina 96761
661-3280
Open daily 9:30 a.m.-9 p.m.

Although under the same ownership as the gallery on Dickinson Street (see next entry), and consequently exhibiting many of the same artists, it is well worth a separate visit just to see the beautiful flowers by Margaret Bedell, the explosive landscapes of Diana Lehr and the baskets of Theo Morrison. A third Village Galleries has opened in the Ritz Carlton-Kapalua. By far these three are the leaders when dealing with local art.

The Village Galleries in Lahaina

120 Dickenson St., Lahaina 96761
661-4402
Open daily 9 a.m.-9 p.m.

This is a gallery for wandering. Aisles and corridors sprout at odd turns in this old house in the center of downtown Lahaina. High quality and relatively low prices keep us coming back to the vivid oil paintings of Pamela Andelin Cameron, art glass, collages and handmade jewelry. Other well-known island artists represented are Betty Hay Freeland, George Allan, and Fred Ken Knight. Friendly, knowledgeable salespeople add to the fun. If you want to see what local artists are up to these days, this is the place to go, whether it's ceramic pots, wooden bowls, baskets or graphics.

Clothes

Collections

3677 Baldwin Ave., Makawao 96768
572-0781
Open Mon.-Sat. 9 a.m.-6 p.m., Sun. 10 a.m.-4 p.m.

Owner Gayle St. John is one of the merchandising pioneers of this charming upcountry "cowboy town." You can find anything from a little English voile dress with tiny flowers to spandex workout clothes, jewelry, potpourri and a blue and white teapot. The selection of cards is exceptional. St. John has recently opened a housewares shop two doors down the street called Home Collections. Both are worth a look.

Lightning Bolt

55 Kaahumanu Ave., Kahului 96732
877-3484
Open Mon.-Thurs. 9:30 a.m.-5:30 p.m., Fri. 9:30 a.m.-6 p.m., Sat. 9:30 a.m.-5:30 p.m., Sun. 11 a.m.-3 p.m.

You never expect a surf shop to be a style-setter, but this one is just that. There is always a stock of 50 to 75 surfboards both new and used (including a growing selection of long boards), plus all the surfing gear from Sex Wax to Bullfrog sunblock and slippers. This is also the local dealer for Patagonia brand casual wear. Even if you don't surf, check out the classic and youthful clothing for men and women.

Mandalay

Kapalua Shops, 125 Bay Dr., Lahaina 96761
669-6170
Open daily 9 a.m.-6 p.m.

This elegant shop of ladies' clothing and gifts is a branch of the ones in the Halekulani Hotel in Waikiki, Grand Wailea, and the Four Seasons Wailea. There are dresses and jackets made of fine embroidery and silk from China and Thailand, designs from old kimono fabric by Anne Namba, easy resort wear, batik evening bags, and art objects for the home. The prices are high, but the merchandise deserves it.

Nuage Bleu

76 Hana Hwy., Paia 96779
579-9792
Open daily 10 a.m.-6 p.m.

Michele Lin, who lives in Europe part of the year, and her partner, Teri Rhoades, have a distinctive, youthful style that belongs on the pages of *Elle* or *Allure*. They specialize in European looks that are relaxed and affordable. It's tricky to do both and still be wearable in warm weather. The pair have had the shop for seven years and most of their clientele is local (a good sign). Look for avant-garde accessories.

Silks Kaanapali

Whalers Village, Kaanapali 96761
667-7133
Open daily 9:30 a.m.-9 p.m.

Those who think that "art to wear" has had its day ought to pop into Silks Kaanapali. Artists such as Stuart Epstein, Rhonda Valeri and Eva Daniels create lush and lovely canvases of diaphanous silk, which designer Chris Moore transforms into comfortably elegant blouses, dresses, pants

and scarves. Prices are reasonable, considering the quality. Silks begin at $65 and top out at $675 for a one-of-a-kind Eva Daniels crepe shirt and pants set. Items made from rayon, batiked in Bali, and cotton, handpainted by Bev Barefoot, are no less lovely and considerably easier on the pocketbook.

Tiger Lily

Old Kahului Store on the Hana Hwy.,
Kahului 96732
871-2465
Open Mon.-Fri. 10 a.m.-6 p.m., Sat. 10 a.m.-5 p.m., Sun. 11 a.m.-3 p.m.

If you think island women wear only tank tops and slippers, think again. This pretty shop caters to fashionable residents, but is well worth a stop if you like your casual lifestyle to reflect good taste and quality. In the back of the store is a wall of gift and bath products that rival the finest you can find on the Mainland. The collection of jewelry and belts is exceptional for its whimsy. There's also a new rack of designer note cards that will have you howling at their irreverence. Owners Carol Hartley and Gini Baldwin are *kamaainas* with a well-manicured finger on the island's female pulse.

Food

Maui Jelly Factory

1464 Lower Main St., Wailuku 96793
242-6989
Open Mon.-Fri. 8 a.m.-6 p.m., Sat. 8 a.m.-4 p.m.

Dick and Bonnie Tuell are having more fun than they've ever had in their lives. Both retired, he from a corporate job and she from a home economist position at the local electric company, they're working harder than ever—for themselves. Their jams, jellies, mustards and sauces are all made from pure products. There is just fruit and sugar in the jams, for instance. Most of their product is sold in Hawaii under private labels such as the Golden Hibiscus at Liberty House, Duty Free Shoppers, Manoa Farms and Hilo Hattie's. Exotic flavors like Maui onion mustard, mango jam, banana butter, poha jam, and guava ginger jam are their specialties.

Pikake Bakery

Kihei Commercial Center, 300 Ohukai Rd.
#C-305, Kihei 96753
879-7295
Open Mon.-Fri. 7:30 a.m.-6 p.m., Sat. 7:30 a.m.-5 p.m.

This may well be the best bakery in the state. Owner and baker Peter Teimorabadi specializes in twelve to fifteen different kinds of country-style breads like rosemary, red potato and sundried tomato, as well as Italian breads like focaccia. For those with an active sweet tooth there are croissants, European-style cakes and fat-free muffins. Peter even makes his own truffles. Everything here is made from scratch. There is a branch of this bakery at 505 Front Street in Lahaina, too.

Rocky Mountain Chocolate Factory

Lahaina Cannery Mall, 1221 Honoapiilani Hwy.,
Lahaina 96761
661-8420
Open daily 9:30 a.m.-9:30 p.m.

This candy maker claims its chocolates are always fresh, and after a tasting, we are believers. No preservatives or waxes sully these caramels, macadamia nut clusters, fruit creams and fudges. Definitely worth the calories, in our book.

Sir Wilfred's

Lahaina Cannery, 1221 Honoapiilani Hwy.,
Lahaina 96761
667-1941
Open daily 9 a.m.-9 p.m.

Sir Wilfred's sells seventeen to twenty varieties of coffee, including one of our favorites, Kona Peaberry. This small café pours one exotic coffee each day and dishes up quiches, cheesecakes, muffins and bagels. Tea lovers won't feel slighted here—there are jasmine, Irish breakfast, Darjeeling and

apricot teas, among others, in addition to an assortment of herbal brews. A walk-in humidor in back offers 92 varieties of cigars. This, by the way, is the only commercial walk-in humidor in the entire state.

Gifts

Bailey House Museum Gift Shop

2374-A Main St., Wailuku 96793
244-3326
Open Mon.-Sat. 10 a.m.-4 p.m.

This charming shop located in one of the mission's outbuildings carries a good selection of books on Hawaiian subjects including missionary literature. This is one of the best places to find authentic island crafts. The lauhala basketry is done locally, as are the popular fishhook necklaces by two island artisans. Also look for honey and beeswax candles made in Waiehu Valley. There is a line of specialty note cards with missionary Bailey's painting of Iao Valley.

Haimoff & Haimoff Creations in Gold

Kapalua Shops, 900 Kapalua Dr., Kapalua 96761
669-5213
Open daily 9 a.m.-6 p.m.

This gallery shows the work of Harry Haimoff, the most award-winning jeweler in Hawaii, who has also won two awards at the prestigious international pearl competition in Japan. His original pieces feature unusually cut amethyst, blue topaz, rodalite and other stones, all of them set in 18k gold. Prices reflect the quality of workmanship—high.

Honolua Store

Office St., Kapalua Resort, Kapalua 96761
669-6128
Open daily 6 a.m.-8 p.m.

Once a real plantation grocery store, the Kapalua Resort sprouted up around it. Now definitely gentrified, it dispenses Kapalua logo merchandise along with golf balls, golf towels, golf shirts, books, stationery and gift items. There is also a take-out deli for golfers and residents of the nearby condominiums. Look for a fairly good selection of premium wines.

The Mercantile

3673 Baldwin Ave., Makawao 96768
572-1407
Open Mon.-Sat. 10 a.m.-6 p.m., Sun. 11 a.m.-4 p.m.

One of upcountry Maui's most stylish emporia of gifts and home accessories. There are Adirondack chairs made locally and stained in several colors. Look for natural fiber clothing for men and women and lots of gourmet gifts and items for the home. You're in a ramshackle but cozy country town, but from the quality and sophistication of the merchandise you could be in San Francisco. Everything here is timeless and basic.

Woolworth's

Maui Mall, 33 Lono Ave., Kahului 96732
877-3934
Open Mon.-Fri. 8:30 a.m.-9 p.m., Sat. 8:30 a.m.-6 p.m., Sun. 8:30 a.m.-5 p.m.

This may be the best Woolworth's you'll ever encounter. The selection of housewares for condo and part-time residents is excellent, as is the outdoor furniture. If you need beach towels, sunscreen or shampoo, Woolworth's has it. A good place to stock up on Hawaiian gifts like shells, macadamia nuts and jams and jellies to take back home. The prices are good and so is the variety.

Miscellaneous

Going down Baldwin Avenue from Makawao Highway, there are shops of all sorts. You may have to struggle for a parking spot, but it's worth every bit of aggravation. The town is charming and pretty much non-touristy. Stop at **Komoda Bakery** for their famous cream puffs and macadamia

nut shortbread cookies; cross the street to **Holiday & Co.** for fashion upcountry style. The stylish upcountry ladies meet to gossip and shop for housewares at the **Mercantile**; **David Warren's** studio is down the street, as is the **Rodeo General Store** (groceries, fish and wine). Be sure to drop in at **Casanova's,** located at the intersection of Makawao and Baldwin avenues, for Italian deli food to be consumed on a stool on the porch facing the road and constant comings and goings of the town. The shops open and close all the time, but they're always original and fun to browse. Wind through the countryside down Baldwin Avenue to Paia town and repeat the process.

Wings on the Wind

Azeka Place I, Kihei 96753
874-5050
Open Mon.-Fri. 9 a.m.-9 p.m., Sat. 9 a.m.-6 p.m., Sun. 10 a.m.-5 p.m.

Owners Ron and Nancy Scheidler like to call their shop the one-stop fun shop. Though toys of all sorts abound, the emphasis here is on kites, which begin at $2.50 and soar to $250. Whether a craving strikes for a long-tailed dragon, or a box kite, or for the old reliable triangle and diamond-shaped affair remembered from too long ago to name, they've got it. They'll even instruct novices gratis on Kamaole III beach when the wind is right.

MADE IN HAWAII PRODUCTS

More Than Just Pineapples

Aloha from Hawaii, the 50th state, home of macadamia nut orchards, pineapple fields and some of the top clothing designers in the U.S.

Surprised? We won't stop there...add to this an impressive array of island products, from surfboards and ceramics to jams and wood carvings and you'll have a suitcase full of items to take home when you visit us.

In recent years, Hawaii products have reached a new level of sophistication in meeting expectations of visitors and residents alike. Today's hottest swimwear, *Xcel*, and *Soleil*, has been developed to meet customer demands, reflecting the changing needs of active sports enthusiasts everywhere.

And the trend seems likely to continue.

For instance, did you know that First Lady Hillary Rodham Clinton owns two dress ensembles by island designer Ann Namba? And would you have guessed that Hawaii teriyaki sauce mix has been shipped as far as Luxembourg and Germany, and that its popularity is growing in the Netherlands as well?

The range of Hawaii products and gift items spans many generations and interests.

For example, you may want to curl up and read by the fire when you're back home. But don't forget to notice the fine selection of Hawaii books, all published locally, while you're here. Children's best-sellers are sure to be a hit with grandchildren. And for history lovers, titles such as a *Shoal of Time* and *To Steal a Kingdom* will be treasured additions to home libraries.

If there's a rainy day, remember your tropical print umbrella, by Hawaii's own Tropical J's. Under the bright flower print, the sky is guaranteed not to look so gray.

Wood bowls skillfully turned by master craftsman Jerry Kermode make handsome gifts for special occasions. Treat yourself to one. The bowls, in unique island woods, will bring a magic touch to the most elegant home.

And for those interested in traditional Hawaiian crafts, look for the featherwork leis and hat bands of MaryLou Kekuewa. The woven baskets of Patrick Horimoto delight the eye, as much as the quilted pillows and wall hangings of Elizabeth Akana, based on design used in the 1800s.

Food items, such as Hawaii's very special Kona coffee, are worth sampling and taking home. Enjoy locally made guava jam on your morning toast and pack some in your suitcase.

Hawaii, as you will soon discover, is much more than pineapples and muumuus.

Sights

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Amusements

Hawaii Experience Domed Theater

824 Front St., Lahaina 96761
661-8314
Open daily 10 a.m.-10 p.m. Adults $6.95, Children 4-12 $3.95.

Forty minutes of movie magic shown on an 180-degree, domed screen, three stories high. Hold on to your seats as you swoop through the Waimea Canyon on Kauai, plunge underwater, swim alongside the giant humpback whales and journey back through ancient Hawaii.

Lahaina-Kaanapali and Pacific Railroad (The Sugar Cane Train)

Honoapiilani Hwy., Lahaina 96761
661-0089
Open daily 8:30 a.m.-4:30 p.m. Reservations not required for the six one-hour round-trips from Lahaina to Kaanapali. Adults $8 one-way, $12 round-trip, Children 2-12 $4 one-way, $6 round-trip.

It ain't the Chattanooga Choo-Choo, but kids and train lovers will be enthralled riding this authentic 1890's-era sugar train. The 30-minute ride (each way) provides a nostalgic tour through the sugar plantation above Kaanapali, complete with historical narrative about what was once Lahaina's major industry.

Maui Tropical Plantation

Rte. 1, P.O. Box 600, Wailuku 96793
244-7643
Open daily 9 a.m.-5 p.m. Admission free. Tram tour: Adults $8.35, Children 5-12 $3. Barbecue dinner and show Tues., Wed. & Thurs. 5 p.m.-8 p.m. Adults $46.95, Children $20.48.

The best way to learn about all of Hawaii's tropical agricultural products is by touring this well-planned, 120-acre agricultural park. We recommend the 40-minute guided tram tours through lush mini-plantations featuring virtually all of the tropical fruits of Hawaii. One of the few visitor-oriented places where inquisitive children are welcome.

LIFE'S A BEACH

Question: Okay, how many beaches are there in Hawaii?

Answer: 280. If you don't believe us, you have permission to start counting yourself.

Beaches

D.T. Fleming Beach Park

Honoapiilani Hwy., Honokahua 96761
661-4685

Far from the madding, blanket-to-blanket beach crowds, this exquisite white-sand beach has a large ironwood-shaded grassy area for picnicking and a view of the island of Molokai just across the channel. Excellent bodysurfing in the winter months when waters are rougher (care should be exercised by the uninitiated). Lifeguard not always on duty.

Hamoa Beach

Hana Hwy., between Hana & Seven Pools at Kipahulu, 96713
248-8211

This exquisite salt-and-pepper sand beach is maintained by the très chic Hotel Hana-Maui and offers superb bodysurfing and boogie boarding in the winter, great swimming and snorkeling in the summer.

Honolua Bay/ Mokuleia Beach

Honoapiilani Hwy., northwest of Kapalua, Honolua 96761
661-4685

One of three Marine Life Conservation Districts in Maui County, this lovely bay and associated beach are flanked by steep valley walls. Honolua is famous for its superb snorkeling (best in spring and summer), which improves significantly in the outer bay, and as you round the point that separates Honolua from the adjacent Mokuleia Bay to the east. The protected status of these areas precludes all consumptive uses, making sea life inordinately unconcerned with intruders. (In other words, you snorkel nose-to-nose with the fish.) Honolua is also well known for its world-class surfing in the winter months (which precludes snorkeling but is great for spectators). Winter also makes it great for bodysurfing, but experts only, please. Mokuleia Bay is otherwise known as "Slaughterhouse Beach" after the slaughter house once located on the cliff above the bay. This lovely pocket of sand nestled against sea cliffs is a good sunbathing, swimming and snorkeling beach, though access is a bit tricky down the rough trail from the highway.

Hookipa Beach

Hana Hwy., east of Paia 96779
572-8122

Hookipa is one of the most famous wave-jumping sites on the international windsurfing circuit, and a number of major competitions are held annually. Park on the dirt lot off the highway or in the parking lot on the cliffs to the left of the park to enjoy the spectacular board-sailing tricks and freestyle expressions. The shallow reefs off the park are good for diving and snorkeling when there are no waves.

Kaanapali Beach

Kaanapali Resort, Honoapiilani Hwy., Kaanapali 96761

Smack dab in front of Maui's most famous glut of hotels and condominiums is one of the prettiest white-sand beaches on the island. With easy snorkeling near Black Rock on the north end and safe swimming in the near-shore waters year-round, virtually every ocean recreation amusement conceivable is available from vendors. For people who don't mind a crowded beach, it offers the best people-watching on the island.

Kanaha Beach Park

East of Kahului, off Keolani Pl., Kahului 96732
243-7389

This conveniently located, extensive beach park facility is an excellent place to picnic. Broad shaded lawns, picnic tables and barbecue pits, public restrooms and showers flank a picturesque, mile-long white-sand beach. Kanaha is unfortunately located adjacent to Maui's main airport and is therefore noisy. The park attracts wind-

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...perfect settings,

and unparalleled service..."

are not the only signs of a great restaurant.

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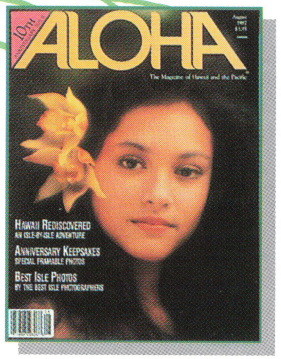

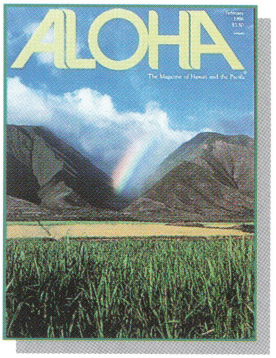

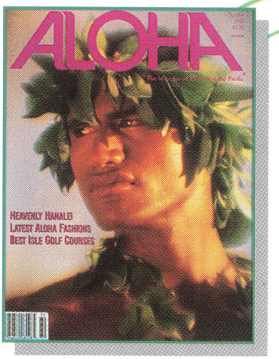

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surfers from all over the world, thanks to dependably windy conditions, and the ambiance of butterfly-wing–like sails skittering over the water is awe inspiring. The central location also attracts local residents and their families for a day at the beach. On weekends it is extremely crowded. Midweek it is less populated. Be sure to leave nothing in your car, as this is a prime area for theft.

Makena Beach

Makena Rd., east of Wailea/Kihei 96753

Easily Maui's most spectacular white-sand beach. The deep-blue, gin-clear water vies for attention with views of the nearby islands of Molokini and Kahoolawe. You can bodysurf when the waves are up or snorkel when no surf is present. The fact that this gorgeous public beach has no facilities is a function of near criminal neglect by the state of Hawaii, despite more than twenty years of lobbying by the people of Maui. At the west end of Makena, access "Little Beach" at the foot of Puu Olai by scrambling over the boundary headland. This is known as a clothing-optional beach; but skinny-dipping is illegal in Hawaii, and the area is occasionally "raided" by the police. Nude sunbathers can be charged with lewd conduct. Topless bathing is, however, within the law.

Wailea Beaches

Kihei Rd., fronting the Wailea Resort,
Wailea 96753
879-4461

The good news about Wailea beaches is the excellent snorkeling off the rocky points (when winter surf is not stirring things up) and the beautiful sand beaches with access to all manner of facilities and ocean recreation activities. The bad news is the beaches can be so crowded during high tourist season that you can barely walk without stumbling over the supine SPF-slathered hordes who blanket the beach.

Excursions

Hana Highway

Hana Hwy., Kahului-Kipahulu

If you don't make the day-long tip to Hana, you really haven't seen Maui. The most scenic drive in the Hawaiian Islands meanders along the north Maui coastline past spectacular ocean vistas, through lush tropical rain forest over one of the poorest excuses for a road you'll ever traverse, to the very Hawaiian town of Hana and beyond to Oheo Gulch in Kipahulu. This famous spot is commonly called the Seven Sacred Pools, a name invented by the visitor industry (There is nothing "sacred" about this series of waterfalls). The apparently short distance on a map (51 miles) belies the time required as vehicular speed rarely exceeds 25 miles per hour. Don't be surprised if you end up in the middle of the longest caravan you've ever seen. Allow a minimum of three hours from Kahului to Hana and another hour to Kipahulu. (The most popular T-shirt at the Hasegawa General Store in Hana proclaims "I survived the Hana Highway.") Leave early to miss the traffic, pack a lunch. Some fabulous stops are: Twin Falls, a perfectly formed swimming hole about 20 miles from Kahului; Waikamoi Ridge, a good picnic spot and hiking trail; Puohokamoa Falls, next to a waterfall and swimming hole; Kaumahina State Wayside, nestled in the trees overlooking Honomanu Gulch and Keanae Peninsula; Keanae Arboretum, botanical gardens; and Puaa Kaa State Park, another picnic area complete with waterfall. Take your time and plan to spend a *long* but enjoyable day in tropical paradise. Return the way you came—the road beyond Kipahulu is tortuous, occasionally closed completely, and your rental car is probably not insured to traverse it anyway.

Historic Lahaina

Lahaina 96761

The centuries-old whaling port of Lahaina was once the capital of the Kingdom of Hawaii and boasts a wide variety of historic sights, most within easy walking distance. Tacky modern tourist meccas and some rather unusual art galleries also compete for your attention—and bucks. The town has been a National Historic District since 1962, and the Lahaina Restoration Foundation has fought to keep the historic buildings and atmosphere in a booming tourist town. The Lahaina Restoration Foundation also runs the Baldwin Home on Front Street (661-3262), which has a map of the many historic sites they maintain in the town, ranging from the restored brigantine *Carthaginian* to the Wo Hing Chinese Temple. In the late afternoon, a stroll along Lahaina Harbor will provide information on the day's catch of the sportfishing fleet and all the details of the many and varied ocean activities based there. Next to the harbor is the historic Pioneer Inn, built in 1901, which wraps around a turn-of-the-century-style courtyard. Once inside, visitors are confronted with the original house rules: "Women is not allow in you room," and "Only on Sunday you can sleep all day." They still offer rooms, which are located above the boisterous bar.

Across from the Pioneer Inn is a 100-year-old banyan tree, one of the oldest and largest in Hawaii, covering an acre of land. Planted in 1873 by Sheriff William Smith for the 50th anniversary of the first Christian Mission in Lahaina, the giant tree seems to come to life at sunset when hundreds of mynah birds gather for a cacophonous chorus to usher in the evening. In the basement of the Old Courthouse, next to the banyan tree, is the Old Jail, which now houses an art gallery featuring local artists. Also note the stone ruins on the sides of the courthouse, which are the remainder of the Old Fort, constructed during the 1830s to protect Lahaina from the drunken antics (like firing cannonballs) of the whalers and their crew.

Molokini Crater

The spectacular half-moon islet of Molokini is located halfway between the Wailea resort area and the island of Kahoolawe. This half crater of an extinct volcano is a marine preserve and one of the most exquisite snorkeling and/or scuba diving areas in the Pacific—unfortunately it's also one of the most popular. Excursions leave from Wailea Beach, Kihei, Maalaea Small Boat Harbor and Lahaina Harbor daily. Morning runs offer better water clarity. There are many different purveyors; ask about slow days and the more uncrowded trips. At times there may seem to be more snorkelers and divers in the water at Molokini than marine life.

Upcountry

Paia-Makawao-Haiku-Pukalani-Kula-Ulupalakua

A different part of Hawaii, located on the verdant slopes of Haleakala. Start in the historic plantation village of Paia, peruse the eclectic mix of shops and bargains, then drive up Baldwin Avenue to the cowboy town of Makawao. A horse tied to the hitching post outside one of the shops is not unusual. Then continue up the slopes through the pineapple fields and flower growing regions of Kula to Maui's only winery, Tedeschi Vineyards (878-6058) at the historic Ulupalakua Ranch, high on the slopes above Wailea and Makena. The Tasting Room is open daily. Side jaunts through the lush residential areas of Haiku or up Olinda Road are beautiful excursions. Check Maui Events section for events like the Makawao Rodeo (Oskie Rice Arena) and polo matches in the area.

Wailuku Town

Wailuku 96793

Maui's center of business and government is located in the historic town of Wailuku. The funky and historic community is in the midst of restoration. Market Street winds down into scenic Happy Valley, formerly a "red light" district that has retained

the cheeky charm of its bygone days. Main Street runs up past the Kaahumanu Church, the oldest church on Maui, built in 1837. Continuing up Main, stop at Hale Hoikeike, the Maui Historical Society Museum, housed in the 1834 Bailey House. A half mile beyond the Bailey House the road forks; veer right to Kepaniwai Park, a park and cultural center combined. With the towering Iao Needle in the background, the park features Japanese and Chinese monuments, arched bridges, Asian gardens and buildings and a swimming pool. At the end of the road is the Iao Valley State Park, whose main feature is the 2,250-foot Iao Needle jutting up from the valley floor. The park can offer a quiet respite near Iao Valley Stream or it can be jam-packed with tour buses. Best time to go is early in the morning; you'll have the park to yourself.

Museums

Alexander and Baldwin Sugar Museum

3957 Hansen Rd., Puunene 96784
871-8058
Open Mon.-Sat. 9:30 a.m.-4:30 p.m. Adults $3, Children 6-17 $1.50. No cards.

Displays and memorabilia from the earlier days of what is one of the most productive and successful sugar companies in the Hawaiian Islands. Included are displays (and no small amount of propaganda) on plantation life.

Bailey House Museum-Maui Historical Society Museum

2375-A Main St., Wailuku 96793
244-3326
Open Mon.-Sat. 10 a.m.-4 p.m. Adults $3, Seniors $2.50, Children 6-12 $1.50, children under 6 years free. No cards.

Old houses converted to museums tend to be mildew-smelling, boring and run by hawk-eyed old ladies—not so here. The Maui Historical Society, which manages the Bailey House Museum (also known as Hale Hoikeike), has converted this 1834 house into a very appealing living historical record. Displays detailing the missionary period of Hawaiian history include nineteenth-century Hawaiian artifacts and photos. Very knowledgeable docents let their love of Hawaiian history show in their exuberance.

Baldwin Home Museum

Front/Dickenson St., Lahaina 96761
661-3262
Open daily 10 a.m.-4 p.m. Adults $3, Seniors $2, Family $5. No cards.

Nestled among the dozens of seemingly identical art galleries, copious T-shirt shops and overpriced jewelry stores lies Maui's oldest building, the coral-and-stone 1830 Baldwin home. The Lahaina Restoration Foundation has done a remarkable job of saving and renovating this house into an interesting glimpse into Maui's missionary era. The original home of Rev. Dwight Baldwin, the museum is furnished with pieces and family heirlooms from that era. Reverend Baldwin, in addition to spreading the word of Christianity, was also a doctor. Be sure and checkout his "medical" instruments (the tools look like props from a *Nightmare on Elm Street* horror flick).

Carthaginian II

Lahaina Harbor, Lahaina 96761
661-8527
Open daily 10 a.m.-4 p.m. Adults $3, Seniors $2, Children free.

Even if the thought of spending one minute in a museum makes you want to retch, you should see this shipboard museum in the steel-hulled schooner just like the many that anchored off Lahaina during the height of the whaling industry in the late 1800s. This 93-foot Swedish ship replaced the *Carthaginian I*, which went aground on the reef in 1972. A wonderful place for children, the floating museum has various exhibits, including excellent information on whales.

Hale Pai

Lahainaluna School, Lahainaluna Rd.,
Lahaina 96761
667-7040
Open Mon.-Sat. 10 a.m.-4 p.m. Donations accepted.

The truth is we found looking at the old printing presses at Hale Pai (House of Print) boring. But we still recommend going there because of the unbelievable panoramic view from the top of Lahaina, the best view from the west side. You can see the entire coastline, the boats in the Lahaina Roadstead, and Molokai and Lanai in the distance. Okay, for the fans of old printing presses, this is the first printing shop on Maui, built in 1836 and recently restored. For years the print shop was connected with Lahainaluna School, the oldest school west of the Rockies, started in 1831 by missionaries. And even back then it was the best place for a view of West Maui.

Lahaina Jodo Mission

12 Ala Moana St., Lahaina 96761
661-4304
Grounds open to the public daily. Donations accepted.

The temple itself is not open to the public, but on the spectacular grounds sits the largest statue of Amitabha Buddha outside of Japan—weighing three and a half tons. The Buddha was erected in 1968 to celebrate the 100th anniversary of the Japanese in Hawaii. Visitors are free to wander about, meditate, ring the temple bell and light incense. Finding the giant Buddha isn't easy. Drive down Front Street and look for the "Jesus Coming Soon" sign (we're not making this up), then turn toward the ocean on Ala Moana Street. You will find the Buddha there.

Whale Center of the Pacific

Whalers Village, Kaanapali 96761
661-5992
Open daily 9:30 a.m.-10 p.m. Admission free.

Buried in the heart of Kaanapali's largest tourist shopping mall is this museum dedicated to the historic whaling industry, which was so important to Hawaii and Lahaina in particular around the turn of the century. The display includes a completely reticulated whale skeleton and a superb collection of historic whaling industry artifacts. The self-guided tour also has a 30-minute video on whales, which takes place every hour on the hour.

Wo Hing Temple Museum

858 Front St., Lahaina 96761
661-5553
Open Mon.-Fri. 10 a.m.-4:15 p.m. Donations accepted.

This former gathering place for the Chinese of Lahaina dates back to 1912. Today it has been restored and is a museum of the Chinese and their culture in Hawaii. Next door to the museum, in the old cookhouse, old films of the Islands are shown.

Parks & Gardens

Haleakala National Park

Crater Rd., Kula 96790
572-9306, 572-7749 (recording)
Headquarters open daily 7:30 a.m.-4 p.m. Visitors Center at the Crater Rim open 6 a.m.-3 p.m. Fees: $3/car, $1/bike or hiker.

This immense national park is dedicated to the preservation of the many and varied ecosystems unique to Maui's largest volcano, Haleakala. Sunrise on Haleakala is a unique, soul-lifting phenomenon. The view from the crater rim is otherworldly—well worth the early drive. Morning viewing is best (before the clouds obscure the view). The road to the top of Haleakala is unique in itself: It is the only road in the world that rises from sea level to 10,000 feet in just 37 miles. Just before the entrance to the park, at 7,000 feet, is a scenic campground area called Hosmer Grove. After you pass the tollgate, be sure to stop at park headquarters for descriptive information and hiking trail

details. You can also find out about campsites and cabin rentals in the crater, but these are usually booked months in advance. As you continue up the circuitous road, the terrain becomes barren and moonlike. The first peek inside the crater is at Leleiwi Overlook, at 8,800 feet. The multi-colored crater, with swirls of reds, browns and charcoal grays, is filled with cinder cones, lava flows and several smaller craters. The next view into the abyss is at 9,325 feet at the Kalahaku Overlook. Be sure to stop here, not only to see the crater but also to experience the silversword plants. Related to the sunflower family, these spiky, silver-leafed plants are found only on the volcanoes of Maui and the Big Island. For the first two decades of their lives, the plants are low, porcupine-like bushes, then suddenly they bloom into tall flowering stalks (between May and November) and then die. The best view of the entire Haleakala Crater is at the Visitors Center, where the full crater—seven miles long, two miles wide and 21 miles in circumference—can be seen in all its glory. The drop from the top to the floor is 3,000 feet. The Visitors Center also features an exhibit on Haleakala and volcanoes. The crater summit at Puu Ulaula Lookout is ideal for viewing Maui, Lanai, Molokai and the Big Island. Bring a warm jacket; at 10,000 feet, it's much colder than at sea level.

Iao Needle State Park

Iao Valley Rd., Wailuku 96793
243-7232

The Iao Needle is a tropical retreat situated alongside the gurgling Iao Stream. The serene setting at the base of verdant cliffs makes a wonderful picnic spot. But, with its full facilities, it's also a popular stop on the tour bus circuit. The parking lot, as well as the park, is filled to capacity from 9 a.m. to 4 p.m. daily. If you want to enjoy the serenity, get there early. Never leave valuables in your car here (even if you lock the doors and trunk). This area periodically experiences a rash of car break-ins, usually by juveniles looking for cameras, cash and other easy-to-dispose-of items.

Kepaniwai Park

Iao Valley Rd., Wailuku 96793
243-7389
Swimming pool open daily 9 a.m.-noon & 1 p.m.-4:30 p.m.

Just before the Iao Needle is an elaborate garden honoring the cultures of Hawaii: Portuguese, Filipino, Korean, Japanese, Chinese and Hawaiian. Pavilions, picnic tables and barbecue facilities are all for public use. A public swimming pool, filled with children in the summer, is also within the park. This is a popular site for weddings, anniversary celebrations and birthdays.

Kula Botanical Garden

Upper Kula Rd., Kula 96790
878-1715
Open daily 9 a.m.-4 p.m. Adults $4, Children 6-12 $1.

For a one-stop look at native species of Hawaii and numerous horticultural wonders including the alien-looking protea, tropical birds-of-paradise, exotic orchids and other blooms popular in the international cut-flower markets, make the drive up to the Kula Botanical Garden. It's a great place to picnic and, after you eat, be sure to check out the Taboo Garden filled with poisonous plants.

Polipoli Springs State Recreation Area

Waipoli Rd., Kula 96790
243-5354

Nestled at the 6,472 foot level on the side of Haleakala is a mountain park with miles of hiking trails, picnic area, restrooms, running water, a redwood forest, a cabin and one of the best views on Maui. No matter what time of year it is, it is chilly at this elevation, so dress accordingly.

Waianapanapa State Park

Hana Hwy., Hana 96713
248-8061

Just before Hana is a 120-acre park noted not only for its beauty, but for its historical significance. Inside the lush park are numerous historical sites, ancient *heiaus* (temples) and cemeteries. The beach here is not the usual

creamy white sand that people associate with Hawaii, but black sand, and small volcanic pebbles. Follow the marked trail along the shoreline to the Waianapanapa Caves where a huge lava tube has created a pool of clear (but cold) fresh water. According to the ancient Hawaiian legend this is the site of tragedy. A beautiful Hawaiian princess named Popoalaea left her cruel husband, Kakae, and hid in the cave here. Kakae found her and in a jealous rage killed her. Every year in April the waters turn red just as they did the night that Popoalaea died. The scientific version of this story is that April is the time of the annual infestation of tiny red *opae* (shrimp) in the waters around the freshwater cave. We like the Hawaiian story better.

Tours

Atlantis Submarines

Lahaina Harbor, Lahaina 96761
667-2224
Daily dives every hour from 8 a.m.-3 p.m. Adults $79, Children under 13 (must be at least 36 in. tall) $39.

The adventure begins when the boat pulls away from the loading dock at the Lahaina Harbor. A transport boat cruises along the shoreline to the Atlantis submarine. Step aboard for a once-in-a-lifetime journey through Hawaii's undersea world, home to 600 known species of fish. The comfortable, temperature-controlled sub dives to 150 feet in the Auau Channel between Maui and Lanai. An expert narration on Hawaii marine life continues during the 45 minute submarine dive. A safe (U.S. Coast Guard certified) way to see Hawaii's underwater world.

Best of Maui Cassette Tours

333 Dairy Rd., Kahului 96732
871-6339 information,
871-1555 reservations
Open daily 6 a.m.-12:30 p.m. $25

Scott Gollady has produced a very entertaining two-hour, tape-guided tour of Hana (they also have a two-hour, tape-guided tour of Haleakala). For a $25 fee you get the taped tour, a new tape recorder (both have to be returned), a map matching the tape, a tip sheet, guidebook, bird or flower ID card, 30-minute videotape on Maui and a pre-tour briefing. Such a deal.

Blue Hawaiian Helicopters

Kahului Heliport, Hanger 108, Kahului 96732
871-9074
Open Mon.-Sat. 8 a.m.-5:15 p.m., Sun. 9 a.m.-5 p.m. Hana/Haleakala Deluxe $150 per person; Molokai/West Maui $150 per person; one hour 40 minute tour $200 per person

Blue Hawaiian Helicopters takes you right into the mystery of the Valley Isle. Owned and operated by Hawaii's oldest established family helicopter company, they offer you luxurious and unforgettable tours. Amenities such as noise canceling headsets and complementary videos of your actual flight in the very safe ASTAR jet helicopter, makes this tour the one to beat.

Cardinal Helicopters

P.O. Box 330572, Kahului 96733
877-2400
Open daily 7 a.m.-7 p.m. West Maui Mountains (30 minutes) $79; Hana/Haleakala (40 minutes) $109; Tour of Maui (1 hour) $149; Tour of Maui plus ground tour of Hana (2 hours) $169.

Cardinal Helicopters has more than a few good things going for it. To start with they save you money and keep their rates low by eschewing the normal activities desks that charge usurious rates for their "services." (Cardinal provides referral to all of the top activities on Maui at no cost.) They also offer a videotape of each individual flight, complete with the pilot's continuous narration and the comments made by you and your flight-mates. Cardinal has a number of superb preplanned flights or can design private charters to your specifications. And they will pick you up from your hotel free if you are staying in the Kapalua to Wailea area.

Club Lanai

355 Hukilike St., Kahului 96732
871-1144
Open daily. Boat leaves Lahaina Harbor 7:30 a.m., returns 3 p.m. Adults $79, Children 13-20 $59, children 4-12 $29, under 3 free.

What was once a simple beachcomber's delight, an adventure to a little piece of untouched Hawaii, has evolved into a miniature Waikiki in a few short years. Club Lanai is an idyllically located stretch of beach just across the channel from bustling Lahaina and Kaanapali. Unfortunately, it attracts large numbers of visitors scrambling to get away from the clutter, the vendors and the crowd. If you are visiting in the off season, make the trek midweek or you can get a body count from the company before you book; it could be a most enjoyable experience. A continental breakfast is served en route, and a beach buffet lunch at noon, with live entertainment. Hammocks, sun shades, lounges, beach mats, water toys and access to miles of beach, as well as a glass-bottom boat with snorkeling gear, are all part of the deal.

Hike Maui

P.O. Box 330969, Kahului 96732
879-5270
Tours daily. Adults $70-$110, Children under 16 $50-$70.

This is our top choice for natural history buffs or anyone interested in the biology, archaeology, geology, oceanography, even the philosophy of Hawaii—or just anyone who loves to hike. Ken Schmitt runs a very complete operation, guiding no more than nine intrepid travelers at a time onto the trails. He'll guide you across ridges and mountain tops, into the valleys and craters, through forests and waterfalls or down to the shoreline, imparting his powerful sense of the surroundings. Hikes into every conceivable kind of area, hikes at all levels of difficulty are offered, as well as hikes custom-tailored to meet your special desires. Day packs, ponchos, water and gourmet snacks and food are provided (supplemented from the wild, of course) as is transportation from a central meeting point. The longest hikes are twelve-mile one across Haleakala Crater, and the Oheo Gulch Hike to the falls above Kipahulu. The shortest jaunts are the West Maui Valley Hike, Mountain Hike and Coastal Hike of two to five miles over five hours. Schmitt offers the only way to experience the real Maui, naturally.

Nautilus Semi-Sub

Slip #10, Lahaina Harbor, Lahaina 96761
667-2133
Tours daily 9 a.m., 10:15 a.m., noon, 1:15 p.m. & 2:45 p.m. Adults $45, Children 6-12 $25.

Not a submarine, nor a glass-bottom boat, but a surface boat with underwater cabins—sort of a Disney ride, only the show here is real. One-hour tours of the underwater world in air-conditioned comfort. Every seat is a window seat. Live narration from divers in the water with communications back to the boat.

A SLOW SUN

Maui's most visual landmark, Haleakala ("House of the Sun"), sports a legend known to nearly every schoolchild in Hawaii. The sun used to traverse the sky so quickly in ancient times that the people were not able to get their work done. The goddess Hina went to her son, Maui, for help, and Maui figured out a plan.

He stealthily climbed the mountain and waited for the sun to make its appearance in the eastern sky. As the first rays broke across the horizon, Maui quickly threw out a rope of woven coconut fiber and lassoed the sun. The glowing ball begged for mercy, and Maui extracted a promise for his release—that he would travel more slowly across the sky. To this day, sunlight in Hawaii varies from eleven hours in the winter to nearly thirteen hours in the summer.

Navatek II
Royal Hawaiian Cruises

162 Lahina Luna Rd., Lahina 96767
661-8787, (800) 852-4183

Lanai Voyage of Discovery, Mon.-Sat., leaves Lahaina at 7 a.m., circumnavigates Lanai, returns to Lahaina at 1 p.m. $120 for adults, $60 for children 5-12, plus tax and harbor fee, children 4 and under are free. Sunset Odyssey Dinner Cruise, Tues., Thurs & Sun., leaves Maalaea Harbor at 5:30 p.m., cruises toward Lahaina and returns to Maalaea Harbor at 7:30 p.m. $78 for adults, $39 for children 5-12, plus tax and harbor fee. Children 4 and under are free.

After *Navatek I* comes *Navatek II* (see Oahu sights). Smaller than its predecessor, this all aluminum SWATH designed vessel will take you from Lahaina across the treacherous Lanai channel in total comfort. Departing every morning for the circumnavigation of the Pineapple Isle, including breakfast and lunch and dual stops for snorkeling (soon scuba diving), this cruise is one of a kind and certainly not one to be missed. Sure it comes with a price but then doesn't all best things. We are happy to report that it is nearly impossible to get seasick on this craft, so why not enjoy one of their dinner cruises starting in the Au'au Channel up to Lahaina and to the West Maui Mountains where you might be greeted by the legendary humpback whales during the January to April season.

Papillon Helicopters

P.O. Box 1478, Kahului 96732
877-0022

Open daily 7 a.m.-7 p.m. West Maui Fantasia (20 mins.) $49/person; Hana-Crater Spectacular (45 mins.) $89/person; other tours also available.

Papillon is a division of the largest helicopter sightseeing company in the world, and they really show it with high levels of professionalism. Papillon exclusively flies Aerospatiale ASTAR helicopters, which offer the best view and the most comfortable ride of any helicopter in the business. Most flights depart out of Kahului airport. Superb service, professional attitude and well-maintained equipment make these tours delightful.

Tedeschi Vineyards

Hwy. 37, Ulupalakua 96790
878-6058

Open daily 10 a.m.-5 p.m. Free guided tours and tasting.

Located on 22 acres of the 30,000-acre Ulupalakua Ranch, the Tedeschi Vineyards has been growing grapes for wine on Maui since 1974. Stop by the tasting room, located in the old turn of the century jail. Tours start here and wind through the presses, fermenting tanks and back to the tasting room for free samples.

PINEAPPLE WINE

So you thought that all wine was made from grapes? True, at Tedeschi Vineyards on Maui, most of the wines come from the traditional source, but Hawaii's only vintner is most famous for Maui Blanc, a wine made from fermented pineapple juice. If you don't happen to be near France for Beaujolais Nouveau mania, you can get a bottle of Maui Nouveau in early November. For information on tours, call (808) 878-6058, or write P.O. Box 953, Ulupalakua, Hawaii 96790.

Sports

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Bicycling

Cruiser Bob's Downhill Bicycle Tour

99 Hana Hwy., Paia 96770
579-8444
Tours daily. Sunrise Express Tour hotel pick up 2 a.m.-noon, Adults $120. Day Tripper Tour, hotel pick up 8:30 a.m.-5 p.m., Adults $105. Freestyle Tour Tues. & Sat., hotel pick up 7 a.m. & 1 p.m., Adults $49.

For a family adventure unique to Maui, take Grandma and the kids on the original Haleakala downhill bicycle safari. Accept no substitute. Cruiser Bob's is absolutely the best of the downhill bike tours. Float down the slopes from the 10,000-foot peak of Haleakala past flower farms, pineapple fields and historic communities on custom-made downhill cruisers with knowledgeable, safety-conscious guides. Hotel pick up, transportation, all equipment and appropriate meals included. A safe no-strain activity suitable for just about anyone. Book in advance.

Maui Downhill

199 Dairy Rd., Kahului 96732
871-2155
Tours daily. Sunrise Tour Adults $110. Sunset Tour Adults $130.

If you can't get into Cruiser Bob's Tour, Maui Downhill is the next best. Coast for 38 miles down the flanks of Haleakala dropping from 10,000 feet to sea level in a half-day bicycle trip anyone can complete. Transportation, equipment and continental breakfast are included.

Diving & Snorkeling

Central Pacific Divers

156 Lahainaluna Rd., Lahaina 96761
667-7647
Retail shop open daily 8 a.m.-6 p.m. Boat check-in daily 6:30 a.m. two-tank dive $89 (includes all gear, continental breakfast, snacks and beverage). Introductory dive $85.

One of Maui's oldest and most reputable scuba diving operations, Central Pacific Divers has operated in Lahaina since 1971. CPD features a pair of large, comfortable, fast interisland dive boats, complete sales and rentals, diver training at all levels.

Ed Robinson's Diving Adventures

P.O. Box 616, Kihei 96753
879-3584
Charters daily. Two-tank dives $85 (including all equipment, continental breakfast, snacks and refreshments).

Widely published underwater photographer Ed Robinson offers specialized scuba charters designed specifically for small groups. His highly personalized and knowledgeable service is conservation oriented. We highly recommend Ed, in fact, a majority of his clients are repeat customers. Once you dive with Ed, you want to join him again and again. Discount for diving three days in a row.

Lahaina Divers

143 Dickenson St., Lahaina 96761
667-7496 or 667-6280
Retail store open daily 8 a.m.-8 p.m. Two-tank dive (including rolls and coffee for breakfast) $95, three-tank dives $115, night dive $55.

One of Maui's few Five Star PADI-IDC facilities is also one of the most professionally managed scuba-dive operations on an island where they really proliferate. Complete classes from introductory to full certification and advanced skill levels, two of the fastest dive boats in the Islands, daily interisland trips to Molokini and Lanai.

Maui Dive Shop

Azeka Place II Shopping Center, Kihei 96753
879-3388
Lahaina Cannery Mall, Lahaina 96761
661-5388
Kamaole Shopping Center, Kihei 96753
879-1533
Kihei Town Center, Kihei 96753
879-1919
626 Front St., Lahaina 96761
667-0722
Wailea Shopping Village, Wailea 96753
879-3166
Whalers Shopping Village, Kaanapali 96761
661-5117
Kahana Gateway, Kahana 96761
669-3800
444 Hana Hwy., Kahului 96732
871-2111
Open daily 7:30 a.m.-9 p.m. Two-tank boat dives $89 (not including equipment), beach dive $65, introductory dive $59.

Maui's largest diving retailer offers professional scuba diving instruction, charters and services and nine shops to

SUBMARINE ACTIVITIES

At least 125 of the over 420 types of colorful reef fish are found no other place in the world. Five 1,000-pound (or greater marlin) were caught charter boat fishing in the past year off Maui, Oahu and the Kona Coast. The unique island geology provides magnificent contrast underwater with black lava formations covered by brightly colored marine life. Arches and lava tubes, as well as shear drop-offs, make for astounding scuba diving.

choose from. Maui Dive Shop is a PADI Five Star facility with a proven reputation and excellent access to all the top dive spots in Maui County.

Ocean Activities Center

1847 S. Kihei Rd., Ste. 203,
Kihei 96753
879-4485
Tours daily. Budget tour 7 a.m.-11 a.m. (includes continental breakfast, lunch, open bar and gear)$39.95. Deluxe tour 7:15 a.m.-12:15 p.m. (includes continental breakfast, deli lunch, open bar, transportation from hotel and stop at two snorkeling spots) $60.

Ocean Activities Center is one of Maui's largest ocean recreation companies. Operating out of a number of bases in hotels and condominiums, it offers an extensive array of snorkeling charters and the entire gamut of ocean activities. Ocean Activities Center was the first to offer group snorkeling trips to Molokini, and still rate as one of the best for that unique trip.

Kapalua Dive Company

Ritz-Carlton Hotel
1 Ritz Wy, Kapalua 96761
669-6200, ext 7541
Open 8 a.m.-5 p.m.

Kapaula Bay Hotel
1 Bay Dr., Kapalua 96761
669-4664/5
Open 8 a.m.-6 p.m. Mon., Wed., Fri.-Sun. four dives daily, Tues. & Thurs. five dives daily. Kayak Scuba Tour, $89 per person with a maximum of four divers. Scooter Diving, $99 per person. Beach Diving, $55 per person. Discovery Scuba Diving for beginners, $75 per person. Night dives, $79 per person with a minimum of two divers. Discounts available.

Possibly one of west Maui's best dive operation from beach dives to sea kayak dives and underwater skooter dives in the prestine waters of Kapalua. Friendly and professional service will make you feel secure and so why not try a night dive.

Fishing

Ace Sportfishing

Lahaina Harbor, Slip 27, Lahaina 96761
667-7548
Charters daily. Half-day share charter $70-$100, 3/4 day share charter $100-$135, full-day share charter $125-$175. Half-day exclusive charter $250-$500, 3/4 day exclusive charter $450-$650, full-day exclusive charter $550-$750. Non-fishermen half price.

Eleven boats available for sportfishing and bottom fishing. Price varies depending on specific boat and equipment.

Aerial Sportfishing

Lahaina Harbor, Lahaina 96761
667-9089
Charters daily. Half-day share charter $75, 3/4 day share charter $100, full-day share charter $125. Half-day exclusive charter $400, 3/4 day exclusive charter $500, full-day exclusive charter $600.

Fish one of Hawaii's true classic sportfishing boats out of the historic whaling port of Lahaina. The boats in Capt. Chris Rose's fleet range in size from 36 feet to 44 feet.

Maalaea Activities

Maalaea Harbor, Maalaea 96793
242-6982
Charters daily. Half-day share charter $85. Full-day exclusive charter $600-$900.

This cooperative charter operation books virtually all of the sportfishing boats out of Maalaea Harbor, close to the Kihei and Wailea resort areas.

Rhythm & Blues Sportfishing

Maalaea Harbor, Maalaea 96793
879-7098
Daily charters. Half-day share charter $115, 3/4 day share charter $130, full-day share charter $145. Half-day exclusive charter $440, 3/4 day exclusive charter $540, full-day exclusive charter $640.

Capt. Michael Crawford has been fishing the waters of Maui for decades. He has top fishing gear which conforms to International

Game Fish Association standards and his boat, a 36-foot Pacifica sportfisher, is documented, safety inspected and approved by the U.S. Coast Guard.

West Maui Charters

P.O. Box 10883, Lahaina 96761
669-6193
Charters daily. Half-day share charter $75, 3/4 day share charter $100, full-day share charter $125. Half-day exclusive charter $325, 3/4 day exclusive charter $375, full-day exclusive charter $475.

Big game sportfishing, trolling, bottom fishing and light tackle fishing available.

Golf

Kaanapali North and South Golf Courses

Kaanapali Resort, Kaanapali 96761
661-3691
Daily tee times begin 6:28 a.m. Last tee time around 4:30 p.m. Pro shop open daily 6:15 a.m.-5:45 p.m. Greens fees $90-$100 for resort guests, $100-$110 for non-guests. Twilight rate $60.

This is golfing resort-style. The courses can be somewhat challenging but also a blessing for the high handicappers. The North Course, a par-72, 6,305-yard course, has a tricky eighteenth hole (par 4,435 yards) with a water hazard on the approach to the green. The somewhat easier par 72, 6,250-yard South Course also has a water hazard on its final hole, causing the score to be in question until the final putt is sunk.

Kapalua Bay, Village and Plantation Golf Courses

Kapalua Resort, 300 Kapalua Dr., Kapalua 96761
669-8044
Tee times daily 6:40 a.m., last tee time for 18 holes 1 p.m. Pro shop open daily 6:30 a.m.-8 p.m. Greens fees $70-$75 for resort guests, $110-$120 for non-guests (includes mandatory cart). Twilight greens fees $60-$65 for both resort guests and non-guests.

Scene of the Lincoln/Mercury Kapalua International and the Kirin Cup World Championship of Golf, these three golf courses are not only challenging but worth a tour just to catch the scenery. The Bay Course is a par 72, 6,761-yard championship course, with a world-famous fifth hole that overlooks a small ocean cove. Even the pros have trouble with the 205-yard, par three hole. The Village course is a par 71, 6,632-yard championship course, with a scenic sixth hole overlooking a lake and the ocean in the distance. The tee is between two rows of Cook Pines. The Plantation Course is a 6,547-yard par 73 on the rolling hillside of the West Maui Mountains. No golfer should leave Maui without playing one of these three spectacular courses.

Makena Golf Course

Makena Resort, 5415 Makena Alanui, Makena 96753
879-3344
Daily tee times begin 6:36 a.m. Pro Shop open daily 6:30 a.m.-7 p.m. Greens fees $80 for resort guests, $110 for non-guests (cart included). Twilight rates $60 for resort guests, $70 for non-guests.

This 36-hole course really consists of two courses: the par 72, 6,823-yard North Courses and the par 72, 6,876-yard south course. The original eighteen hole course, built in 1981, was divided by Robert Trent Jones, Jr., and each half was combined with nine new holes on each side to create the North and South courses, which opened in late 1993. Both courses have picturesque views of the Molokini Crater looming in the background. We found the thirteenth hole, on the new North Course, which is located part-way up the mountain, the best view of the ocean. But the fourteenth hole was the most memorable: a 200-foot drop between tee and green.

Pukalani Country Club

360 Pukalani St., Pukalani 96768
572-1314
Daily tee times begin 7:04 a.m. Greens fees 7 a.m.-noon $55 non-Hawaii residents, $35 Hawaii residents (includes cart). Greens fees after noon $40 non-Hawaii residents, $25 Hawaii residents (includes cart).

This public golf course in the residential area of Pukalani, located on the side of Haleakala, with attention-getting panoramic

views of the isthmus of Maui and the ocean from every hole. Designed by Bob Baldock, Pukalani is an interesting 6,692-yard par 72 course and fun to play. Prices can't be beat.

Sandalwood Golf Course

2500 Honoapiilani Hwy., Wailuku 96793
242-4653
Daily tee times begin 6:36 a.m. Greens fees $75 non-Hawaii residents & $35 Hawaii residents (share cart).

A 6,433-yard par 72 public course, designed by Robin Nelson of the Honolulu firm of Nelson and Wright. On the isthmus of the island, this course has some unusual features: silica sand (imported from California) fills the sand traps, non-seeding hybrid grass covers the greens and one of the water features, a two-acre lake, is really the irrigation water from the Waihee ditch. The Frank Lloyd Wright-designed clubhouse is the centerpiece for this course.

Silversword Golf Course

1345 Piilani Hwy., Kihei 96753
874-0777
Tee times begin 7 a.m. Mon.-Fri. & 6:36 a.m. Sat.-Sun. Greens fees $55 non-Hawaii residents, $30 Hawaii residents (share cart).

The oasis of green bordering the Piilani Highway is a public course, popular with local residents. The 6,800-yard par 71 course is challenging and can be crowded on weekends.

Waiehu Golf Course

Waiehu 96793
243-7400
Tee times Mon.-Fri. 7 a.m.-5 p.m., Sat.-Sun. 6 a.m.-5 p.m. Greens fees Mon.-Fri. $25 non-Hawaii residents, $7 Hawaii residents; Sat.-Sun. $30 non-Hawaii residents & $8 Hawaii residents. Cart $7.50/person.

This 6,330-yard par 72 municipal course is located north of Wailuku. Not as fancy as the resort courses, but it has a steady following among local retirees and winter visitors who tire of trying to get a tee time at the resorts. Best prices on the island.

Wailea Golf Courses

Wailea Resort, Wailea
879-2966
Daily tee times begin 6:36 a.m., last tee time around 2 p.m. depending on the time of year. Pro shop open daily 6:20 a.m.-6:30 p.m. Greens fees $70 for Wailea condo owners, $80 for guests at Wailea Resort, $125 others (includes cart).

Wailea offers a choice of courses: either the par 72, 7,073-yard championship Gold Course, with narrow fairways and several tricky dogleg holes; or the par 72, 6,700-yard championship Blue, a flatter, open course dotted with bunkers and water hazards. The Orange Course was reconfigured during 1994, under the guidance of Robert Trent Jones Jr. The Blue Course, designed by Arthur Jack Snyder, has developed a reputation as a course for everyone. Wide fairways make it appealing to the high handicapper while the nature of its design offers a true challenge to those who play at the next level. The more challenging Gold Course, also designed by Robert Trent Jones Jr., incorporates the natural hazards unique to Wailea (such as ancient Hawaiian lava rock walls and native Hawaiian grasses) into its challenging play.

Hiking

For information on various trails and hikes, contact one of the following organizations: the **Hawaii Geographical Society** (49 S. Hotel St., Honolulu, 96813; 1-538-3952), which offers a packet on trails throughout the state for $6; **Hawaii State Department of Land and Natural Resources** (P.O. Box 1049, Wailuku, 96793; 243-5352); **Hawaiian Trail and Mountain Club** (P.O. Box 2238, Honolulu, 96804; 734-5515), which offers a packet on hiking on all islands, call for information; and the **Maui County Department of Parks and Recreation** (1580 Kaahumanu Ave., Wailuku, 96793; 243-7230).

Following are some of Maui's better trails:

Haleakala National Park

P.O. Box 369, Makawao 96768
572-9306

Hike into the throat of a dormant volcano. Some 32 miles of marked hiking trails, two campsites and three cabins offer an outdoor adventure like nothing else on the planet. The terrain varies from cinder cone to lava tubes and prehistoric looking rocks. The Hawaiians consider Haleakala a sacred place. One walk through the moonlike surroundings and you will see why. The three main trails in the park are: Sliding Sands Trail, a steep trail of slippery cinder beginning at the Visitor Center and descending 3,000 feet in ten miles to the Paliku Cabin; the Kaupo Trail, an eight-mile descent out of the crater to sea level in the small hamlet of Kaupo; and Halemauu Trail, a ten-mile switchback trail from the crater floor to the rim. Camping and cabin rentals all require a permit from the national park.

Hana-Waianapanapa Coastal Trail

Waianapanapa State Park to Hana Bay,
Hana 96713
243-5354

Hike back in time: See the coastline as it looked to the Hawaiians hundreds of years ago. Beginning in the Waianapanapa State Park, this six-mile round-trip coastal hike passes forests of lauhala trees, caves buried in the rocks, a blow hole and a *heiau,* or sacred temple.

Iao Valley

Iao Valley State Park, Wailuku 96793
243-5354

Come early or after 4 p.m. to enjoy a quiet hike through the Iao Valley Park. The trail begins at the parking lot, then climbs 500 feet to the park lookout shelter for a view of the valley. Or take the side trail up the Iao Stream, crisscrossing the shallow water by rock-hopping up the stream.

Kahakuloa Valley Trail

Kahekili Hwy., Kahakuloa 96793

In the nearly untouched scenic valley of Kahakuloa, where Hawaiians still grow taro and live a lifestyle that hasn't changed for generations, there is a great place to hike. The trail begins across the street from the church and climbs up through guava trees and passion fruit vines, passing old burial caves and former agricultural sites. The round-trip hike is approximately four miles.

Kanaha Pond Wildlife Sanctuary

Haleakala/Hana Hwy., Kahului 96732
243-5352

Believe it or not, sandwiched between the Kahului Airport and a sewer treatment plant is a wildlife sanctuary for Hawaii's endangered birds. With a permit you can wander along both of the mile-long loop trails inside, observing the endangered Hawaiian stilt, Hawaiian coot and other birds.

King's Highway Coastal Trail

La Perouse Bay to Kanaloa Pt.

The Hawaiians had trails circling the entire island at one time. The trail along this 1790 lava flow is still very well marked. Beginning at La Perouse Bay, the eleven-mile round-trip trail follows the ocean, through thorny kiawe groves, over dusty cattle land and across lava flows to Kanaloa Point. This is a strenuous hike, with no fresh water along the way, so come prepared. Good fishing off some points. After Kanaloa, the coastal property is all private and fenced.

Polipoli State Park

P.O. Box 1049, Wailuku 96793
243-5352

Polipoli State Park is just part of the 21,000 acres of the Kula and Kahikinui Forest Reserve on the upper western and southern slopes of Haleakala. Originally this area was composed of koa, ohia and mamane trees; but over-log-

ging to meet the demands of greedy traders and over-grazing by animals destroyed the native forests in the nineteenth century. In the 1920s a major reforestation program planted redwood, Monterey cypress, ash, sugi, cedar and other pines. The result is a cool area, with muted sunlight filtered by the towering trees. It's hard to believe that you are in Hawaii here. Of the area's numerous well-marked trails, our favorite three: Redwood Trail—almost two miles shrouded in giant redwoods, some nearly 100 feet tall and four feet in circumference (markers identify the species of trees). Connecting with the Redwood Trail at the ranger's cabin, the Plum Trail is named for its plums that ripen in June and July. The Plum Trail is approximately 2.3 miles long and connects to the Haleakala Ridge Trail, which offers the best views of the island; Haleakala Ridge Trail is 1.2 miles long. Tent camping and cabins are available at Polipoli Park. Permits must be obtained in advance.

Waihee Ridge Trail

Camp Maluhia Kahekili Hwy., Wailuku 96793
243-5352

This very strenuous, nearly six-mile round-trip hike will take approximately three hours and gain 1,500 feet in altitude. A sign marks the trailhead next to the Boy Scout Camp and the markers continue every half mile. Wear rain gear, hiking boots and long pants as the trail is often overgrown with vegetation. The views along the way are worth the climb: Waihee Canyon, Central Maui, Makamakaole Gulch and the north side of the island.

Waimoku Falls

Oheo Gulch, Hana Hwy., Hana 96713
248-7367

About 100 yards south of the Seven Sacred Pools (as the tourist industry generally calls Oheo Gulch) is a gate marking the beginning of the two-mile trail. The hike goes up a Jeep road, crisscrosses the stream over and over and ends up in a singing bamboo forest. When the stream is flowing, bring a bathing suit to take advantage of great swimming holes.

Horseback Riding

Adventures on Horseback

P.O. Box 1771, Makawao 96768
242-7445 or 572-6211
Daily ride 10 a.m. Adults $130. No children under 16, weight limit 225 pounds.

Spectacular adventure rides through rugged ranch lands, into tropical rain forests and to remote swimming holes. Day-long tour with breaks for snack, lunch (turkey sandwiches, cheeses, fresh fruits and Maui chips) and swimming, is suitable for small groups of up to six people.

Charley's Trail Ride & Pack Trips

c/o Kaupo Store, Kaupo 96713
248-8209
Daily guided trips. Overnight trips into the Haleakala Crater $125-$200.

Charles Aki Jr. takes guided trail rides from Kaupo up the slopes of Haleakala and overnight crater trips. He provides everything—all gear, food, camping equipment or cabin rentals.

Makena Stables

7299 S. Makena Rd., Makena 96753
879-0244
Open Mon.-Sat. 7 a.m.-6 p.m. Three-hour ride $105, four-hour ride $125, winery ride $145. Children must be 12 years or older. Weight limit 210 pounds.

Choose from three-hour, four-hour or winery-tour-rides. The rides usually rise from the sea level stables to the cool pastures of Maui's ranching community. Incredible views, quick glimpses of wild deer, boar, goats and, in the winter, humpback whales in the waters below. The five-and-a-half–hour winery rides include a personalized tour of Tedeschi Winery.

Oheo Stables

Hana Hwy., Kipahulu 96713
667-2222
Daily rides 11:30 a.m. & 2:30 p.m. Adults and children over 12 $95.

Three-hour rides at a casual pace winding through the mountains above Oheo Gulch. Stops along the way for juice and to enjoy the views and smell the flowers. The views are so spectacular in this remote region, rarely seen by most Maui residents, let alone visitors. Don't forget extra film, and if you enjoy the ride, kiss your horse and tip the guide.

Pony Express Tours

P.O. Box 535, Kula 96790
667-2200
Rides Mon.-Sat. Introductory ride $30, Paniolo ride (2 hours) $50, Haleakala Crater rides $110-$130.

Tour Haleakala Crater on horseback or take a one- to two-hour ride across Haleakala ranch land, located at 4,000 feet in the lush upcountry area. Half- and full-day rides into Haleakala Crater with picnic lunch.

Rainbow Ranch

P.O. Box 10066, Lahaina 96761
669-4991
Rides daily. Introductory ride $30, Hawaiian Excursion (1.5 hours) $50, Pineapple ride (2.5 hours) $55, Sunset ride (2 hours) $55, Advanced riding tours $60-$90. Age limit 12 years or older. Weight limit 220 pounds on walking paced rides & 200 pounds on advanced rides, which include trots & canters.

Rainbow Ranch specializes in small, personalized groups individually suited to riding ability. Tours are conducted through a pineapple plantation and into the hills and valleys of the West Maui Mountains.

Seahorse Ranch

Rte. 340, Kahakuloa 96793
244-9862
Rides daily. $95.

From beginner to experienced rider, Seahorse Ranch takes only eight riders on its three-hour rides, which wander through the spectacular mountains and valleys of North Maui. Riding instructions are given and trotting and cantering are allowed. Picnic lunch at a secluded waterfall is included in the price.

Sailing

Kamehameha Catamaran Sails

577 Luakini St., Lahaina 96761
661-4522
Tours daily. Snorkel/sail 9 a.m.-11 a.m. & sunset/sail (varies with season) 4 p.m.-5 p.m. Adults $24, Children under 12 $18. Midday snorkel/sail noon-3 p.m. Adults $34, Children under 12 $24.

Cruise on a classic 40-foot Hawaiian beach catamaran. Operating regular sailing and snorkeling trips out of historic Lahaina Harbor, the Kamehameha offers a shaded, cushioned cockpit as well as the net "trampoline" area between the bows and lots of deck space. Daily sailing areas are dictated by wind conditions, but you can count on a superb Maui vista in any event. The sunset cruise is a pure sailing adventure. The morning and the longer midday sail/snorkel trips include free snorkeling equipment and the free use of an underwater camera (bring your own 110 film). All trips include snacks and soft drinks. Trips depart from Slip 67 in Lahaina Harbor.

Maui Classic Charters

1215 S. Kihei Rd., Ste. 0516, Kihei 96753
P. O. Box 959, Kihei 96753
879-8188
Tours daily. Molokini snorkel/sail Adults $56-$66, Children 3-12 $39 - $44.

If classic sailboats attract you, the 60-foot topsail pilot schooner *Lavengro* may be of interest. This fine old vessel (built in 1926) has been fully restored and carries up to 27 passengers on daily snorkel/sail trips to Molokini Crater. It is also available for everything from sunset cruises and whale-watching (winter season) to private charters that

feature an extensive choice of menus. Morning snorkel/sail includes a fine continental breakfast and a barbecue lunch as well as an array of beverages. The other choice is the Four Winds sailing vessel, which also provides all gear plus the options of: Snuba ($39), seaboards ($10), video camera rental ($30) and camera rental ($10).

Scotch Mist Charters

P.O. Box 831, Lahaina 96761
661-0386
Tours daily. Lanai snorkel/sail 8 a.m.-noon $55, Afternoon sail 1:30 p.m.- 4 p.m. $45, Sunset sail 5:15 p.m.-7:15 p.m. $35, private charters $225/hour, 2-hour minimum.

Sail aboard the winner of the 1982 Victoria B.C. to Maui Yacht Race, one of the finest and fastest racing sailboats in the Islands. Scotch Mist offers personalized offshore adventures that can include snorkeling, whale-watching and Champagne sunset cruises, as well as occasional full moon cruises. Destination and sailing areas can be dictated by wind conditions but generally include snorkeling off Lanai. All gear is provided, as is instruction and soft drinks, beer, wine and snacks. Yacht carries no more than nineteen passengers; private charters can be arranged.

Suntan Special Sailing Charters

145 N. Kihei Rd., Kihei 96753
874-0332
Daily tours. Molokini snorkel/sail 7:30 a.m.-1 p.m. Adults $59, Children 13-18 $39.

Thrill to the speed of a fully race-rigged Santa Cruz 50 as it skims the dependable afternoon breezes off Maalaea and Kihei. This modern high-tech sailing machine is certified to carry as many as 25 passengers, but management limits the load to sixteen to assure its special brand of personalized service and passenger comfort. Daily sails include a morning trip for snorkeling at Molokini Crater. Not only is all snorkeling gear provided, but the company offers a money-back guarantee that it is unlikely ever to have to meet. This is a top-end experience. Private charters, catered to your exacting whims, for groups of as many as 25, can be arranged.

Trilogy Excursions

180 Lahainaluna Rd., Lahaina 96761
661-4743
Tours Mon.-Fri. Discover Lanai sail Adults $139, Children under 12 $69.50. Discover Molokini sail Adults $75, Children under 12 $37.50.

What is unquestionably Maui's finest sailing and snorkeling adventure is operated by the Coon family on their fleet of custom-built, stable and comfortable multi-hull sailboats. Personal service and the genuine enthusiasm of your crew makes this the best single way to spend your day while on Maui. Day-long trips to Lanai include a breakfast complete with homemade cinnamon rolls, snorkeling instruction at one of the most exquisite beaches in the state (Manele Bay, which Trilogy Excursions is the only charter operator licensed to use), an island-style barbecue lunch, a van tour of what was once the world's largest pineapple plantation, Lanai City, and a fun sail back to Lahaina with memories that will last a lifetime. In Maui's plastic visitor industry, this operation stands well above all the others by reflecting a genuine aloha spirit. We think this is the best single adventure available to visitors ono the island. Trips depart and return to Lahaina Harbor.

OCEAN RECREATION

Hawaii has many outstanding qualities that contribute to its fame as an ocean recreation mecca. Water temperature ranges from mid 70s F to low 80s F. Divers will enjoy water visibility in excess of 100 feet. Frequently, waves break on one side of the island for surfers, while it's calm on the other side for divers. Surf's up year round and waves often reach heights of over 15 feet. on the northern shores in the winter. Average wind speeds are from 15-25 knots, making it an ideal place to sail or windsurf. Its warm and sunny, there are miles of safe sandy beaches to choose from.

Surfing

Remember that many of Maui's windsurfing shops also rent and sell surfboards and surfing accessories and can also arrange for surfing instruction.

Hunt Hawaii Surf and Sail

P.O. Box 989, Paia 96779
575-2300
Open daily 9 a.m.-2 p.m. Surfboards $20/day, boogie boards $12/day.

Doug Hunt has been around the surfing world for many years and his little shop in Paia rents surfboards and boogie boards (as well as windsurfing gear) at reasonable rates.

Maui Surfing School

P.O. Box 424, Puunene 96784
875-0625
By appointment. Two-hour lessons $55.

Since 1980, Andrea Thomas, originator of "Learn to Surf in One Lesson," has taught thousands of people between the ages of 3 and 70 to surf. Andrea specializes in beginners, non-swimmers and cowards, and guarantees you will be surfing or 110 percent of your money back.

Following are some of the best surfing beaches:

Honolua Bay

West of Kapalua on the Honoapiilani Hwy., Honolua 96761

Honolua is home to some of the world's most revered waves when the winter swell pours into the picturesque little bay. It is also an excellent place to observe surfing from the close vantage point of the cliffs overlooking this unique bay.

Hookipa

East of Paia, on the Hana Hwy., Kuau 96779

This is an easily accessible break that is great for beginners until it gets over about five feet in height, at which point it offers an array of wave types, speeds and break directions for the more practiced wave riders. Can be crowded by board sailors when the wind and waves are up.

Lahaina Harbor

Just off the channel entrance at Lahaina Harbor, Lahaina 96761

This is one of the little breaks on Maui, when the summer south swell is producing wave action. It gets very crowded when school's out and the local kids hit the water.

Maalaea

Near Maalaea Small Boat Harbor entrance, Maalaea 96793

This fast, tight south swell break is another of Maui's most famous surf spots. Maalaea is famed for producing one of the cleanest, fastest rideable lefts in island waters.

Tennis

The Maui County Department of Parks and Recreation maintains many public courts all over the island. All are available for play from daylight until sunset, and those with lighting systems are available until 10 p.m. nightly. All courts are available on a first-come, first-served basis. Local rules dictate no more than 45 minutes use when there is someone waiting to play on any court. Public courts are located in Lahaina (on Front Street and at the Civic Center), Kihei (Kalama Park and behind the Maui Sunset condominium), Haliimaile, Makawao (Eddie Tam Gym), Wailuku (War Memorial Gym and at Wells Park), Kahului (near the Kahului Post Office) and in Hana. Contact the **Maui County Department of Parks and Recreation**, 200 S. High Street, Wailuku, 96793. Or call 243-7232 (Central Maui), 661-4685 (Lahaina area), 879-4364 (Kihei area) or 572-8122 (East Maui).

Kapalua Tennis Garden & Village Tennis Center

Kapalua Resort, Kapalua 96761
669-5677
Open daily 7 a.m.-7 p.m. Court rental $10/hr. resort guest, $12/hr. non-guests. Pro shop open daily 7:30 a.m.-8 p.m.

The well-maintained courts at Kapalua are the home to the Kapalua Open, which features the largest prize purse in the state (Labor Day weekend), and the Kapalua Betsy N. Aglesen Tennis Invitational Pro-Am in November. There are a total of ten courts available at Kapalua; four have lights for night play. Dress code dictates shirt with sleeves for men; no cut-offs, bathing suits or running shoes.

Makena Tennis Club

5415 Makena Alanui Rd., Makena 96753
879-8777
Open daily 7 a.m.-9 p.m. Court rental $14/hr. resort guests, $18/hr. non-guests. Pro shop open when courts are open.

Located at the Maui Prince Hotel near Wailea, the Makena Tennis Club has six hard courts, two of them lit. The club is managed by Peter Burwash International, the world's largest tennis management firm, with more than 80 centers around the world. Dress code dictates tennis attire, including sleeved shirts for men and tennis shoes.

Wailea Tennis Club

131 Wailea Ike Pl., Wailea 96753
879-1958
Open daily 7 a.m.-9 p.m. (grass courts 10 a.m.-6 p.m.). Court rental $10/day for resort guests & owners, $15/day non-guests. Grass court rental $20/day for resort guests & owners, $25/day non-guests.

Three of the best grass courts on the island and an additional eleven plexi-pave courts (three with night lights) await at the Wailea Tennis Club in the Wailea Resort area. Services include a complete pro shop and a tennis academy.

Windsurfing

Daily reports on the wind and surf conditions are available through the **Wind and Surf Report**, 877-3611.

Hawaiian Island Windsurfing

415 Dairy Rd., Kahului 96732
871-4981
Open daily 8:30 a.m.-6:30 p.m. Rentals $45/day, $250/week. Beginning lessons (3 hours) $59 (gear included), advanced lessons $49/hr.

This well-established, professional operation features a rental inventory of more than 200 sailboards and better than 300 sails, as well as a full-service repair facility and retail store with everything for the windsurfer. This shop features Jimmy Lewis sailboards and Gastra sails and is also home of Windsurfing West, one of the best instructional schools on the island. Rentals include board, sail, complete rig, harness and car roof racks.

Hawaiian Sailboarding Techniques

444 Hana Hwy., Kahului 96732
871-5423
Open Mon.-Sat. 9 a.m.-5 p.m. Classes (2.5 hours) $60, private lessons (1.5 hours) $67.50.

One of Maui's best board-sailing schools, Hawaiian Sailboarding Techniques is owned and operated by one of the top professional board sailors ever to evolve out of Maui waters, Alan Cadiz. His success on the local and international board sailing circuit has been translated very well into success as an instructor, particularly in refining a student's technique. Alan and a team of certified instructors use videotape, instructor-to-student radio communications and beach-based wave simulators. Classes limited to three students.

Hi-Tech Surf Equipment

444 Hana Hwy., Kahului 96732
877-2111
51 Baldwin Ave., Paia 96770
579-9297
Open daily 9 a.m.-6 p.m. Complete equipment rental $45/day.

This growing name on the international board-sailing circuit was founded on Maui and still manages the oldest windsurfing shop on the island. Both shops offer complete sailboard manufacture, service and rental programs, featuring Hi Tech sailboards, Simmer, North and Neil Pryde sails. A complete line of beachwear and sailboarding accessories is also available. Hi-Tech sponsors the Maui Slalom race series every other Saturday, June through August; races are open to the public.

Hunt Hawaii

P.O. Box 989, Paia 96779
575-2300
Open daily 9 a.m.-6 p.m. Rentals $35/day, including board, sail, rig, harness and roof racks. Private lesson (2 hours) $75 including equipment.

This handy little board-sailing and surf shop in the plantation town of Paia offers everything a windsurfer could want—from custom sailboards to a complete rental inventory, accessories and beachwear. They can also arrange for lessons.

The Maui Windsurf Co.

520 Keolani Pl., Kahului 96732
877-4696
Open daily 8:30 a.m.-5:30 p.m. Rentals $46/day, $250/week. Introductory course (3 hours) $59 including gear.

This top-ranked board-sailing business features a full service retail store, rental facility, service center and also incorporates Maui Magic Windsurfing Schools, one of the best of its kind on the island. The rental service offers a unique program of unlimited free exchanges to take into account skill increases or changing conditions. All rentals include two sails, rig, board, harness and roof rack. The company also features on beach videos at Kanaha Beach Park. Maui Magic Windsurfing Schools pioneered the use of customized waterproof radios to allow instructor-to-student communications on separate channels. This is a first-class operation.

Second Wind Windsurfing

111 Hana Hwy., Kahului 96732
877-7467
Open daily 9 a.m.-6 p.m. Rentals $35/day, $200/week. Beginner lessons (2.5 hours) $59. Private lessons $45/hour.

Second Wind buys, sells, rents, trades and consigns all manner of sailboarding gear. They also offer some of the promptest, most efficient board and gear repair on the island and a pleasant retail atmosphere that offers everything for the board sailor including beachwear and wetsuits. Gear rented as complete sets or by the piece. Rental prices include board, sail, rig, harness and roof racks. Lessons arranged through Aloha Windsurf School.

Culture

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Arts

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Friday Night Is Art Night

Lahaina 96761
667-9175
Every Fri. 7 p.m.-10 p.m.

There are nearly two dozen galleries within a three or four blocks of downtown Lahaina. Hawaii's major marine artists have multiple galleries here—Wyland (136 Dickinson St., 697 & 711 Front St., 661-0590), Christian Riese Lassen (700 Front St. & 844 Front St., 667-2606, (800) 827-0722), Robert Lynn Nelson (910 Honoapiilani Hwy., 661-1150). But there's also the delicate bird and flower watercolors of David Lee (712 Front St., 667-7740) and the beautiful Hawaiian women of Pegge Hopper (Village Galleries, 120 Dickenson, 661-4402). In fact, there's probably something for every taste and pocketbook. Go gallery hopping on Friday evenings. That's when the galleries pull out all the stops—strolling musicians, major openings, artist demonstrations and a celebratory spirit. Any gallery will have a complete Lahaina gallery guide, so all you have to do is show up and enjoy.

Hui Noeau Visual Arts Center

2841 Baldwin Ave., Makawao 96768
572-6560
Open Tues.-Sun. 9 a.m.-4 p.m.

In this 1917 historical plantation house on twelve acres of a landscaped grounds, there are showings of contemporary Maui artists, plus traveling museum exhibits, studio classes and a gift shop. (For more information on the gift shop, see Maui Shops.)

Lahaina Arts Society

649 Wharf St., Lahaina 96768
661-0111
Open daily 10 a.m.-5 p.m., Art Mart Sat.-Sun. 10 a.m.-4:30 p.m.

If glitzy, upscale art dealers are not to your taste, try this affordable, non-profit gallery, organized by 75 Maui artists. Located in a historic old court house and jail building, Lahaina Arts Society features art shows that change monthly. Lahaina Arts' most popular activity is its weekend Art Mart. Artists set up under Lahaina's famous Banyan Tree. There you can watch them work and buy works direct from the artist, with no middleman.

Maui Academy of Performing Arts

P.O. Box 518, Puunene 96784
244-8760

This academy has a troupe of actors that tours statewide doing small-cast productions for schools, and does joint productions with Maui OnStage. In addition, the academy gives 50 classes a week in dance, drama and voice, creative drama program, plus short workshops. Write for details. Now classes are given at the new Maui Art & Cultural Center; see below.

Maui Art & Cultural Center

Maui Central Park, P.O. Box 338, Kahului 96732
242-2787

This $28 million arts center opened in May 1994. Built without government money, it demonstrates the commitment of the Maui community to the arts. Facilities include the 1,200-seat Castle Theatre (whose lobby contains 80 foot-square paintings by Maui artist George Allan) and the 300-seat experimental McCoy Theatre. Outdoors there's an amphitheater which holds 4,000 and a *pa hula*, an ancient-style hula mound. In addition, there's classroom and rehearsal space and the 38,000-square-foot Kazuma International Gallery, capable of handling museum-quality shows. With the opening of the center, Maui makes its bid to become the artistic capital of the islands. Actually, some Maui residents are aiming to become the artistic capital of the Pacific—showing the kind of cultural aspirations the new center has encouraged.

Maui Art Tours

P.O. Box 1058, Makawao 96768
572-3453
Full day art tours $200/person in groups of up to 4; $300 for a one-person tour.

Barbara Wood arranges private art tours, custom designed to meet your interests. Visit the studios and homes of the artists themselves. Tour in a private luxury car. The day includes a hostess, fresh flower leis, a current edition of Maui art publications, and lunch at a quality restaurant. Maui Art Tours likes 48 hours' advance notice to arrange a tour.

Maui OnStage

Iao Theater, 68 N. Market St., Wailuku 96793
242-6969
Call for schedule.

This community theater group puts on eight major productions and two studio productions a year—everything fully produced Broadway musicals like *My Fair Lady* to such classics as *Lion in Winter*, *Peter Pan*, *Our Town*. Performances in the 350-seat Iao Theater, built in 1928 and on the National Register of Historic Places.

Local Flavor

Maui grows a number of unglamorous crops—onions, potatoes, cabbage—but they grow better here than anywhere else. Maui onions are so sweet you can eat them like a fruit; the Kula blue potatoes are like nothing you've ever tasted. If Kula strawberries are in season, you'll want to seek them out.

Where to find fresh tastes on Maui? You can try one of Maui's **Farmer's Markets**. They are not as institutionalized as those on other islands, but they do operate regularly:

Lower Honoapiilani Hwy.,
Honokawai 96761
242-9089
Mon.-Thurs. 7 a.m.-11 a.m.

Tsuda's Store, Kihei Rd., Kihei 96753
242-9089
Tues. & Fri. 1:30 p.m.-4:30 p.m.

On weekends there are roadside stands on the Kula Hwy., near the junction of Haleakala Hwy. More stands dot the road to Hana. Remarkably, many of the road-to-Hana stands are on the honor system. You take what you want to buy and leave money in a box—a system that seems to bring out the honesty in people.

Events

January

- **Celebration of Whales**, Four Seasons Resort, Wailea. Whale watch excursions, discussions, art exhibits, entertainment and social functions; 847-8000.
- **Chinese New Year,** Wo Hing Temple, Lahaina. Welcome the New Year with a lion dance, firecrackers and an Asian food festival; 667-9175.

- **Maui Marine Art Expo**, Kea Lani Hotel and other venues. Maui, one of the marine art capitols of the world, gathers a prestigious and extensive exhibition of works by international marine artists. Runs through April; 875-4100.
- **Lahaina Whale Festival**, Lahaina. All of West Maui celebrates the arrival of everyone's favorite winter visitors, humpback whales, with on-going events; 667-9175.

February

- **Asahi Beer Kyosan Golf Tournament,** Wailea Golf Course. Professional men and women golfers from Japan and Hawaii; 879-4465.

March

- **Art Maui**, Hui Noeau Visual Art Center, Makawao. A major juried show of Maui artists; 572-6660.
- **East Maui Taro Festival**, Hana. A taro pancake breakfast tops off this two days of festivities honoring the staple food of the Hawaiian diet; 244-3530.
- **Maui Marathon**, Maui Mall, Kahului to Whaler's Village, Kaanapali. The Valley Isle Road Runners Association puts on its annual marathon (26.2 miles); 661-3271.
- **Na Mele O Maui Festival**, Kaanapali. A festival celebrating Hawaii arts, crafts, dances and especially music; 661-3271.
- **Prince Kuhio Day** (March 26). State holiday celebrating Hawaii's first delegate to the U.S. Congress, 244-3530.
- **State Field and Hunter Championship**, Kahului. Guest shooters are welcome at this statewide archery competition; 877-5555.
- **WhaleFest**, Lahaina. All of West Maui celebrates in this festival, which begins with a parade and ends a week later with a concert; 667-9175.

April

- **Buddha Day**, a flower festival pageant honoring the birth of Buddha. Lahaina Jodo Mission, 661-4304.
- **Marui/O'Neil Invitational,** Hookipa Beach. The first windsurfing event on the U.S. Pro Tour, featuring contestants from around the world; 572-4883.
- **Maui County Ag Trade Show & Sampling**, Ulupalakuau Ranch and Tedeschi Winery. Maui growers, ranchers and food manufacturers show off their wares, while top Maui chefs offer demonstrations and samples; 242-6989.
- **Ritz-Carlton Kapalua Celebration of the Arts**, Ritz-Carlton Kapalua. Hands-on lessons in contemporary and traditional Hawaiian arts, presented by more than 30 island artists; 669-6200.

May

- **Barrio Festival**, War Memorial Gym, Wailuku. A Filipino community cultural celebration with arts and crafts, games, contests and food booths; 871-6336.
- **Hula Pakahi and Lei Festival**, Maui Inter-Continental Resort, Wailea. Individual male and female dancers from all over the state compete in this May Day hula competition; 879-1922.
- **Kapalua Junior Vet/Senior Championships**, Kapalua Tennis Club. This popular tennis tournament for players over 35 attracts contestants from the U.S. mainland and Japan; 669-5677.
- **Maui Lei Day Celebration**, Kahului. Annual island-wide lei-making contest, with Hawaiian entertainment and crafts; 244-3530.
- **Whale Day**, Kalama Park, Kihei. Free all-day event with food booths and music, celebrating the whale; 879-8860.

June

- **Art Night Celebration**, Lahaina. Front Street closes to traffic as art and artists take to the streets—food booths, music, art in action, crafts booths, gallery displays; 667-7195.
- **Bon Season**, June through August. Buddhist temples host colorful bon dances. Check newspapers, 244-3530.
- **Kapalua Music Festival**, Kapalua Bay Hotel and other venues. Hawaii's most

prestigious chamber music festival with internationally acclaimed musicians; 244-3771.

- **King Kamehameha Celebration Floral Parade**, Lahaina. Floral floats and marching unites honor Hawaii's greatest king, Kamehameha the Great. Hoolaulea (food, crafts and entertainment) follows; 667-9175.
- **Makeke Fair**, Hana. A community-wide fair to benefit a hula school, with music, food and games; 248-8049.
- **Upcountry Fun Fair**, Eddie Tam Center, Makawao. An old-fashioned farm fair, featuring 4-H farmer's products, a fun run, sports tournaments, entertainment and food booths; 244-3530.
- **Victoria-to-Maui Yacht Race**, Lahaina. During even-numbered years the yachts leave Victoria, British Columbia, in late June and arrive in Lahaina about twelve days later; 661-3557.

July

- **Independence Day Celebration**, Maui Inter-Continental Resort, Wailea. The Fourth celebrated with a fireworks display and all the trimmings; 879-1922.
- **Kapalua Wine Symposium**, Kapalua Bay Hotel & Ritz-Carlton Kapalua. Wine makers and wine lovers gather for a weekend of tastings, seminars and gala parties, concluding with an outdoor Chef's Festival, featuring Hawaii's top chefs; 669-0244.
- **Lantern Boat Ceremony & Bon Dance**, Lahaina Jodo Mission, Lahaina. A beautiful and colorful Buddhist ceremony honoring souls of the dead; 661-4304.
- **Makawao Statewide Rodeo**, Oskie Rice Arena, Makawao. One of Hawaii's favorite rodeos, plus annual Fourth of July Rodeo Parade; 572-9928.
- **Maui Jaycees Carnival**, Maui War Memorial Complex, Wailuku. Features games, rides, entertainment, food and merchandise booths, and an opening-day parade; 879-0786.
- **Mele O Makena**, Maui Prince Hotel. An annual Hawaiian music festival and concert; 874-1111.
- **Symphony on the Green**, Kaanapali Resort. A one-of-a-kind evening as the Maui Symphony performs on the Kaanapali Golf Course; 661-3271.

August

- **Admission Day**. Hawaii became the 50th state on Aug. 21, 1959, and the whole state still celebrates on the third Friday in August; 244-3530.
- **Azeki Rib Cook-Off and Kihei Community Bon Dance**, Azeki Place Shopping Center, Kihei. Participants show off their barbecue ribs recipes in a community festival and bon dance; 874-8400.
- **Haleakala Run to the Sun**, Kahului to Haleakala. How tough are you? This is an ultramarathon (36.2 miles) run uphill, from sea level to 10,000 feet; 871-6441.
- **Lahaina Junior Summer Tournament**, Shigesh Wakida Tennis Courts and Lahaina Civic Center. Hawaii's top junior tennis players square off; 661-8173.
- **Maui Onion Festival**, Whaler's Village, Kaanapali. Maui's prized vegetable is the center of attention in the three-day event, which includes a cook-off, food booths, arts, crafts, entertainment and an onion-eating contest; 661-4567.

September

- **A Taste of Lahaina**, Lahaina. Maui's largest food festival features more than 30 different restaurant booths, continuous entertainment, wine and beer tastings and separate kids area; 667-9175.
- **Hana Relay**, a 54-mile relay team run, Kahului to Hana, 871-6441.
- **Hi-Tech Pro Am Wave Sailing Championship & World Cup**, Kaanapali. Events include a 1,500 meter swim, a 40K bike and a 10K run; (800) 254-9229.

- **Kapalua Open Tennis Championship**, Kapalua Tennis Garden. A Hawaii Grand Prix event featuring the state's largest tennis purse for Hawaii's top players; 669-5677.
- **Maui Channel Relay**, Lanai to Kaanapali. Some 50 international teams compete in this nine-mile, six-person swim relay race; 522-7619 or 261-2271.
- **Maui Chefs Present**, Lahaina. Maui's best chefs put on an elegant charity event with dinner, dining and dancing; 667-9175.
- **Polo Season** begins, through mid-November, weekends, Oskie Rice Arena, Makawao or Kula Polo Field; 244-3530.

October

- **Aloha Festivals**, various venues. Part of the state-wide celebration of the cultures of Hawaii, various events include a week of Hawaiian pageantry, canoe races, parades and entertainment, concluding with a hoolaulea under the Banyan Tree in Lahaina; 877-3369.
- **Halloween**, Lahaina. Maui loves Halloween. The biggest party is in Lahaina, with Front St. closed to traffic. There's a costume contest, a children's parade, food, drink, music and entertainment. Boo! 667-9715.
- **Hula o Na Keiki Competition**, Kaanapali Beach Hotel, Kaanapali. One part of the Aloha Festivals is this solo competition for very young hula dancers; 661-0011.
- **Kaanapali Classic Senior PGA Golf Tournament**, Kaanapali Golf Course. See your favorites from the Senior PGA Tour in a 54-hole tournament, preceded by a two-day Pro-Am; 661-3271.
- **Maui County Fair**, Maui War Memorial Complex, Wailuku. Hawaii's oldest fair features an outstanding orchid exhibition, arts and crafts, ethnic foods and a parade; 244-7643.
- **Peter Stuyvesant Travel Aloha Classic Boardsailing Competition**, Hookipa. There's $200,000 in prize money for this international windsurfing competition; 575-9151.

November

- **Aloha Classic Windsurfing**, final event of the Pro Boardsailing Association's World Tour, a Triple Star Grand Slam Event, Hookipa Beach; 579-9765.
- **Kapalua Betsy Nagelson Pro-Am Tennis Invitational**, Kapalua Bay Resort. A select field of professional and amateur women compete in pro-doubles and pro-am doubles tournaments; 669-5677.
- **Lincoln Mercury Kapalua International Golf Championship**, Kapalua Bay Resort. Top PGA golfers compete for a major purse; 669-0244.
- **Maui County Rodeo Finals**, Oskie Rice Arena, Makawao. Top *paniolos* (cowboys) from Molokai and Maui compete; 572-9928.
- **Michelob Polo Cup and Barbecue**, Olinda Outdoor Polo Field, Makawao. An exhibition match of highest-rated players; 877-3987.

December

- **Christmas House,** Hui Noeau Visual Arts Center, Makawao. Arts and handmade crafts from local artists; 572-6560.
- **Maui Invitational Basketball Tournament**. Top college teams vie in this annual classic, Lahaina Civic Center; 312-755-3577.
- **Na Mele o Maui Song Contest & Hula Festival**, Maui Marriott and Hyatt Regency, Kaanapali. The best of the best compete in Hawaiian song and hula; 661-3271.
- **Wailea Christmas Arrival**, Maui Inter-Continental Resort, Wailea. Santa arrives by way of outrigger canoe at Wailea Beach; 879-1922.
- **Wailea Christmas Festival**, Wailea Shopping Village. Visits by Santa and a Hawaiian hula performance, 879-4465.

Basics

Getting Around

Airport

Kahului Airport is served by **United Airlines** (547-2211), **American Airlines** (244-5522), and **Delta** (1-800-221-1212), plus a number of charter airlines.

Upon arrival at the airport, if you have decided not to rent a car, taxis are available at the taxi stand at Maui's main airport in Kahului, or you can contact hotels and resorts to arrange pick ups.

Hana Airport and the **Kapalua West Maui Airport** are served by **Air Molokai** (521-0090) and **Island Air** (484-2222). The Hotel Hana Maui will pick up guests at Hana Airport.

Cars

Rental cars are readily available at or near Kahului Airport from national and local agencies, and most do not charge for mileage. Several agencies operate out of hotels and resorts as well. Airport listings: **Alamo** (871-6235); **Andres Rent-a-Car** (877-5378); **Atlas Rent a Car** (871-2860); **Avis** (871-7575); **Budget** (871-8811); **Dollar** (877-2731); **Hertz** (877-5167); **Kamaaina Rent a Car** (877-5460); and **National** (871-8851).

Taxis

There are no public buses on Maui. Because of distances and traffic, taxis can be expensive. They are metered at $1.75 for the first mile and $1.75 for each additional mile, plus 30 cents for each bag handled by the driver and $3 per surfboard or bicycle. Be forewarned: from the airport at Kahului to a Kaanapali hotel can easily run as high as $52. Many companies, including most taxis, offer sightseeing tours. The major taxi companies are **Alii Cab** in Kaanapali (661-3688), **Kaanapali Taxi** (661-5285), **Kihei Taxi** (879-3000) and **Yellow Cab** in Kahului (877-7000).

TELEPHONE NUMBERS

The area code for all numbers on the Islands is (808).

Airports	
Hana	248-8208
Kahului	872-3893
Chamber of Commerce	871-7711
Civil Defense	243-7285
(after hours)	244-6400
Coast Guard	244-5256
Crisis Center	244-7407
Directory Assistance (local)	1-411
(interisland)	1-555-1212
Emergency	
(Ambulance, Fire, Police, Rescue)	911
Hawaii Visitors Bureau	
(out of state)	(800) 464-2924
Hospital	244-9056
Hyperbaric Center	1-523-9155
Library Information	877-0556
Marine Forecasts	877-3477
Maui Visitors Bureau	244-3530
Poison Control Center	(800) 362-3585
Postal Information	871-4710
Time	242-0212
Weather	877-5111

HAWAII

THE BIG ISLAND

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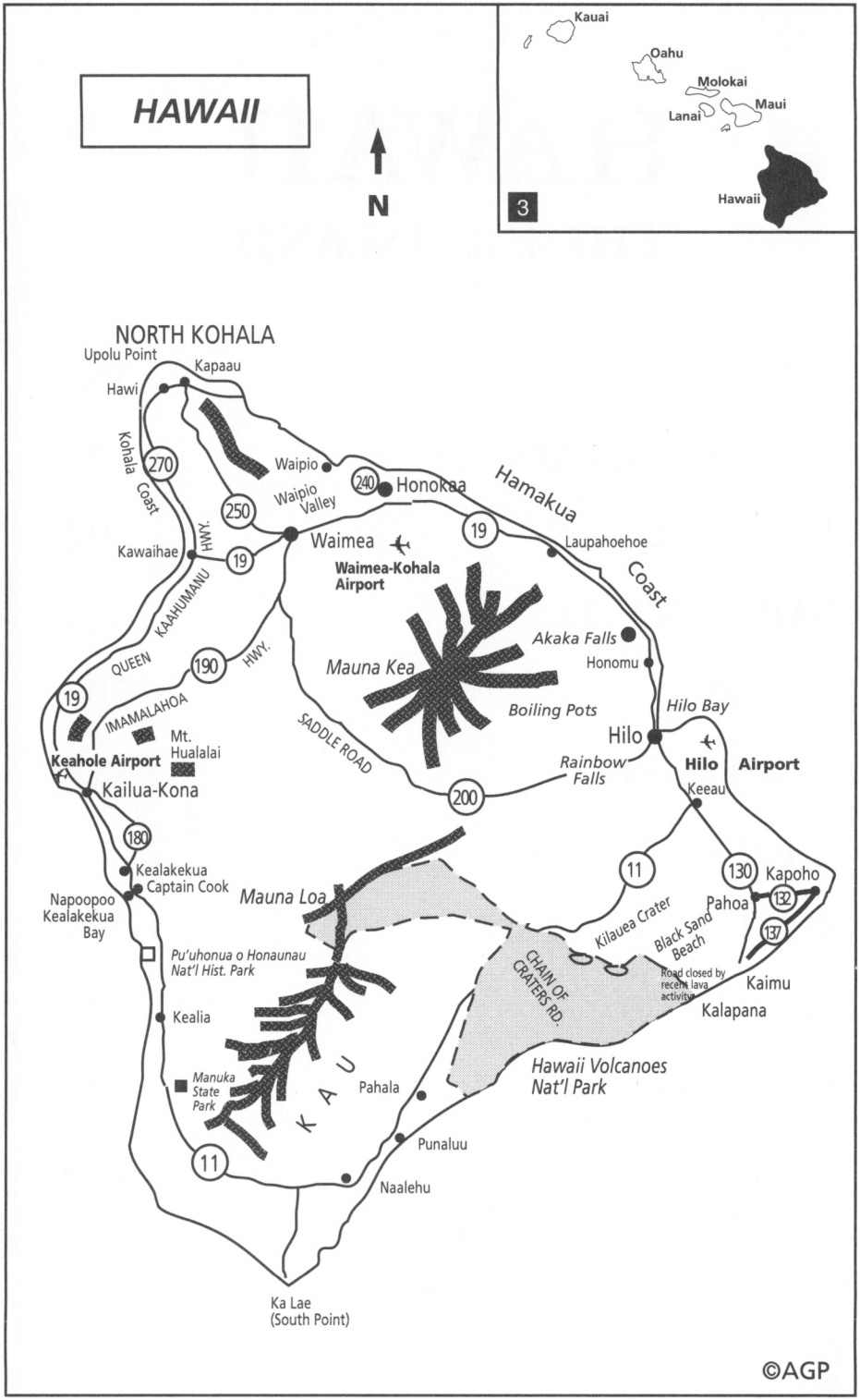
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Punaluu
Naalehu
Ka Lae
(South Point)
©AGP

The Land of Volcanoes

From time to time, residents of the Big Island take exception to their island's nickname. It sounds so childish, so unimaginative. They often suggest something dramatic (the Volcano Island) or poetic (the Orchid Isle). But the nickname Big Island sticks—and it's easy to see why. After feeling cooped up on Oahu's 594 square miles, or Lanai's 140 square miles, people react dramatically to the Big Island's wide open spaces. The island has two-thirds of the entire land mass of the state, 4,034 square miles, room to breath, room to stretch out, room to move, and even room to erupt.

In terms of climate and topography, the Big Island is like a microcontinent. It has the state's two tallest mountains, capped with winter snow. They would be considered as the world's tallest mountains if they were measured from the bottom of the ocean, where they begin. The Big Island contains the southernmost point in the United States. And it has a live volcano that has in the last decade created 200 acres of land so new it's barely cool yet.

All the islands have a wet and dry side, but on the Big Island the contrast is most pronounced. On the wet, windward side of the island is the principal town, Hilo. With its bay, its vast green spaces, its lovingly restored historic downtown, Hilo has real charm, but it's never really become a popular tourist destination. Rather, it became the business center during the plantation days and it remains the administrative capital today.

Part of the reason for Hilo's lack of tourism is the fact that it rains too much. Recently fourteen inches of rain flooded down on the town in 24 hours. Since this was an atypically severe storm, the Red Cross set up a shelter. But hardly anyone used it. "To most people, it was just another wet day in Hilo," said a relief worker.

The whole Hilo coast is lush and tropical, but its biggest draw is the volcano, either at Hawaii Volcanoes National Park, a short drive up Mauna Loa, or the active lava vents to the south where the volcano meets the sea, sending off plumes of steam and smoke.

It's the dry side of the island, the Kona and Kohala coasts, that draw most visitors. And guess what—that's exactly where developers planted their resorts. Not just any resorts, but prime luxurious ones. Taking into account the fact that the Hawaiian islands are the farthest from any continent and that they offer fantastic waters, delicious beaches and an unequaled setting, the resorts of the west coast of Hawaii are a must to experience for the savvy traveler. Visitors won't find the green mountains and valleys of the other islands; instead they'll find a vast lava desert along this coastline, looking like the lifeless surface of the moon.

Rising out of the lava fields are the elegant resorts, each one a self-contained oasis. Most have golf courses that seem like works of art, twisting and turning along the rugged coastline, with the greens set into the black lava like so many gemstones. These resorts seem mainly designed for visitors who arrive and simply stay on the property until it's time to leave.

That's a shame, because there is much to see on the Big Island—coffee-growing highlands (the only commercially coffee grown in the United States, and the second most expensive coffee in the world); agricultural valleys growing macadamia nuts, avocado and citrus; ranchlands filled with grazing cattle; ancient Hawaiian *heiaus* and places of refuge; modern astronomical observatories and natural energy laboratories.

The other islands may fulfill your fantasies of a tropical paradise. The Big Island will stretch your imagination to mystical dimensions.

Restaurants

Aloha Café

AMERICAN/SEAFOOD 12/20
Aloha Theater Building, Hwy. 11,
Kainaliu 96750
322-3383
Breakfast, Lunch & Dinner Mon.-Sat., Brunch Sun. MC, V. $$

In the cool mountain town of Kainaliu (a one-street village south of Kailua-Kona right out of the 40s), the Aloha Café is as close to a true bistro format as Hawaii can offer. Situated in a historic theater, the tiny café produces excellent breakfasts, lunches and dinners at extraordinarily low prices. Grab a table on the outside covered lanai for the view, a panorama that stretches over rolling hills out to sport-fishing boats on the horizon. People-watchers might prefer to sit in the French bistro–style interior, which features rotating displays of eclectic works by local artists. Forget the menu; instead, check out the daily specials, such as the "Father Guido Sarducci" breakfast omelet—ricotta and Parmesan cheese, artichoke hearts, mushrooms, garlic and basil, topped off with a homemade banana muffin and delicious home fries (with or without more garlic). For lunch and dinner don't pass up the fresh fish. Choice of tuna marinated in a spicy tamari sauce or mahi mahi in a ginger- and cashew sauce. Leave room for the homemade desserts: an assortment of cakes, pies, pastries and oversize cookies. The Aloha Café serves real, 100 percent, locally grown Kona coffee. The clientele holds your interest, from local coffee farmers in faded, torn T-shirts and boots to elegantly dressed business people on expense accounts, with a few camera-toting tourists thrown in. The wait staff are mostly struggling actors, all helpful, but somewhat slow when the restaurant is filled to capacity. A small but interesting wine list emphasizes California Chardonnays. The selection of imported beers is one of the best on the Island.

Andrew Oliver's

CONTINENTAL 12/20
97 Haili St., Hilo 96720
935-6554
Lunch Mon.-Fri., Dinner Tues.-Sat. AE, M, V. $$

This is one of those small restaurants in a refurbished old house, only ten tables, with the proprietor in the kitchen—a remarkably comfortable and personable place. We wonder why the emphasis on Continental food (veal medaillons in truffle and Zinfandel sauce, filet mignon with blue cheese vinaigrette) when the kitchen is capable of so much more (cream of Chinese cabbage soup, smoked meat wan tons with shrimp). There's a limited menu every evening and an even more limited wine list, but the proprietor has been known to pour you a glass of port after dinner and sit down and chat.

Ann Sutherland's Mean Cuisine

NEW AMERICAN 12/20
Opelo Plaza, Waimea 96743
885-6325
Breakfast, Lunch & Dinner Mon.-Sat. MC, V. $

In the same shopping center as the well-known and widely-praised Merriman's Restaurant, is this wonderful, tiny restaurant serving food as creative as Merriman's at one-third the price. We can't say enough good things about this eatery. Chef Ann Sutherland (who once was the private chef for the Ethel Kennedy clan and rose to the executive chef at the Mauna Lani Resort before striking out on her own) whips up

what she calls "casual eclectic American cuisine" at prices we couldn't believe. Open at 6 a.m. there is everything from homemade breads and muffins to just-made, take-out sushi (it sells out within a few hours). The real draw to this upcountry restaurant is Chef Ann's main entrées, a complete meal from $4 to $7, featuring 30 different entrées from old-fashioned turkey, mashed potatoes with gravy and all the trimmings to gourmet dishes like Hunan lamb and taro goat cheese eggplant roulades or our favorite lilikoi-cilantro fish with basmati-curry rice and fresh asparagus. You can eat it there (relax with classical music in the background and fresh tropical flowers on each table) or take it out in easy-to-microwave containers. Do not leave without dessert; the selection ranges from heart-healthy lilikoi cream tart to a serious chocolate cake with a triple raspberry sauce. They do not have a liquor license, so if you would like to imbibe, bring your own.

Bamboo Restaurant

PACIFIC RIM 12/20
The Old Takata Store, Hawi 96719
889-5555
Lunch Tues.-Sat., Dinner Wed.-Sat., Theme Night Dinner Tues., Brunch Sun. MC, V. $$

Once the old Takata Store, built during the days when sugar was king, chef Jim Hamel has opened this exquisite restaurant which combines Pacific Rim dishes with local favorites. Stepping into what once was a general store built in 1926, it's like stepping back to Old Hawaii. Hawaiian music plays softly in the background, Hawaiian memorabilia graces the walls, palm trees, ferns and potted plants all add to the atmosphere of Hawaii of yesteryear. Relaxing in the rattan chairs, surveying the menu, one can see that chef Hamel is not only recreating the food of yesteryear (and still the favorite of rural Hawi residents) like teriyaki chicken, kalbi beef and saimin, but also introducing the Pacific Rim cuisine of the 90s. Chef Hamel said he wanted to give his food an Asian flair. He certainly succeeded. Take his "East meets West" clam chowder. Instead of milk or cream, he uses a coconut milk base, then adds clams, mushrooms and asparagus with a hint of curry. Another example is spinach salad; rather than wilting the spinach with oil and bacon dressing, he uses a papaya seed dressing (with red onion, pine nuts and red peppers) and serves the salad with papayas and feta cheese. Meals are a bargain here, especially on Tuesday's theme night, where he selects a theme—like barbecue or kalua pig—and all meals (served family-style at long tables) are just $5. Well worth the drive to the quaint village of Hawi.

Bistro

MEDITERRANEAN 14/20
Hapuna Beach Prince Hotel
62-100 Kauna'oa Dr., Kamuela 96743
880-1111, Fax 880-3200
Dinner Wed.-Sat. All major cards. $$$$

This is the fine dining room for the new Prince Hotel. No expense has been spared from the eight original John Young paintings on the walls to the Irish wool and linen rug on the floor. Get a reservation at sunset and request a window seat where you can enjoy the spectacular view of the sun sinking into the Pacific. This is elegant dining at its finest. With impeccable service, Bistro has one of the best wine lists in the state, an exhaustive list of Chardonnays and Cabernet Sauvignons, a wide selection of Italian, Australian and Chilean wines and a very complete list of French wines (including hard to get wines such as a 1961 Chateau Lafite-Rothschild, Pauillac and a 1961 Chateau Margaux).

The cuisine, directed by chef de cuisine Albert Diederiks (formerly of the Mauna Kea Beach Resort), combines the best in fresh local produce with his unique blend of international culinary styles to produce an unforgettable meal. We started with the Napoleon of portabella mushrooms with toasted brioche and chive butter, a dish so wonderful we could have made an entire meal of it. Then went on to the chilled gaz-

pacho, with sherry vinegar, Maui onions, tomatoes and croutons. Each flavor in the soup was distinct showcasing chef Diederiks' ability to bring flavors together yet keep them separate. We highly recommend the "traditional" Caesar salad, which uses "baby" romaine lettuce grown in the fertile Waimea area.

The most popular entrée is the gratin of Keahole lobster with caviar mousseline. Chef Diederiks has taken Maine lobster, which is raised locally, glazed a sauce on the plate, then added the shelled and cooked lobster and finished it off with a touch of caviar. It is easy to see why this unique preparation of a traditional dish has become so popular. Other popular entrées include roast rack of lamb with herb crusted and garlic sauce, duckling with two preparations: crispy cabbage and foie gras and pommery mustard sauce and chateaubriand garni with sun-dried tomato bearnaise and red wine sauce. The menu offers à la carte items or a choice of two prix fixe possibilities.

Don't pass up dessert, especially the signature dessert plate with summer pudding with fresh berry compote, strawberry Napoleon, banana compote with ginger ice cream and profiteroles with chocolate sauce.

In keeping the tradition of fine dining, dinner jackets are required for men.

La Bourgogne

FRENCH 14/20

77-640 Nalani St., Kailua-Kona 96740
329-6711
Dinner Mon.-Sat. All major cards. $$

This venerable French eatery has been taken over by a young couple from Honolulu—chef Ron Gallaher and his wife, Colleen Moore—and turned into a serious restaurant. Salads now include Big Island goat cheese with sundried tomato raspberry vinaigrette and greens with Gorgonzola, walnuts and apple slices. You must try the roasted red pepper soup and the baked Brie in puff pastry. Among the entrées, our favorite was the veal chop in Cabernet mushroom sauce and the opakapaka in caviar cream sauce. There are only ten tables. The proprietress is probably the most personable waitress in Kona, and the chef is likely to deliver your entrée himself. If you like small, personal restaurants, this is one not to miss.

Café Pesto

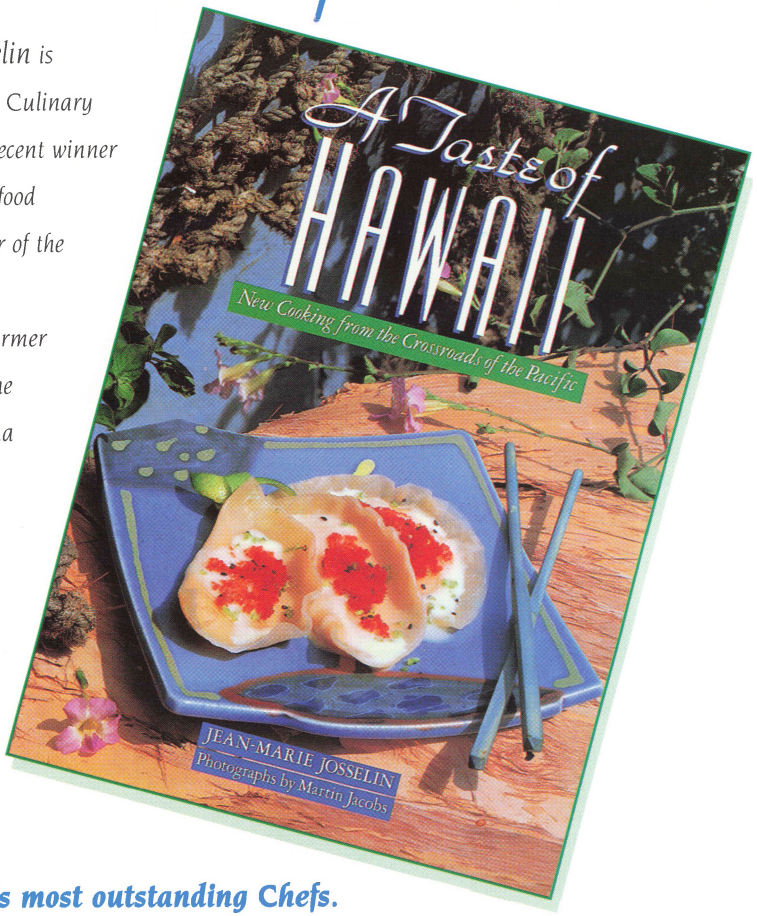
ITALIAN/PACIFIC RIM 13/20

Kawaihae Shopping Center, Kawaihae 96743
882-1071
S. Hata Building, 308 Kamehameha Ave., Hilo 96720
969-6640
Lunch & Dinner daily. MC, V. $$

Two great locations for this Italian–Pacific Rim eatery. One in Hilo on the ground floor of the S. Hata Building, recently restored to its 1912 grandeur, with an exhibition kitchen. The other location is not far from Hapuna Beach, in the Kawaihae Shopping Center, close to the Kawaihae Harbor. We recommend starting with the focaccia, fresh baked hearth breads, served with rosemary Gorgonzola, Greek olive pesto or our favorite, Puna goat cheese. In fact we love the Puna goat cheese so much, we also recommend the baked Puna goat cheese in a sesame crust, served with grilled eggplant, spinach and Chinese black beans. For local Hawaiian flavor, try the warm fresh spinach, which features fishcake, as well as spinach and enoki mushrooms, topped with a tamarind honey vinaigrette. Don't pass up the pastas or risottos like the Waimea Grill—broiled seafood and fresh Waimea vegetables served with Asia pasta tossed with Chinese black beans, or the wild mushroom risotto, marinated chicken breast with shiitake, morel and oyster mushrooms. Café Pesto got its start with its pizzas. They are excellent and probably some of the most unusual combinations you have ever seen: the "Southwestern" features hot calabrese sausage, roasted peppers, feta cheese and cilantro pesto. All pizzas are also available by the slice. Try to leave room for dessert (the ganache, a chocolate torte with raspberry purée or the crème brûlée are divine) or at least their "killer" caffè latte.

A Taste of HAWAII

Jean-Marie Josselin is • A graduate of the Culinary School of Paris • Recent winner of the National Seafood Challenge • Winner of the Hawaii Seafood Championship • Former Executive Chef at the exclusive Hotel Hana Maui • Owner of A Pacific Café on Kauai • and the newly opened A Pacific Café Maui in Kihei.



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The Canoe House

HAWAII REGIONAL CUISINE 15/20

One Mauna Lani Dr. (Mauna Lani Bay Hotel), Kohala Coast 96743
885-6622
Dinner Wed.-Mon. All major cards. $$$

This remarkably beautiful stand-alone beachfront restaurant offers one of the most sensual dining experiences in Hawaii, and perhaps anywhere. Sit at an outside table on the deck and watch the sunset. You will know you have found paradise. After the sunsets, the ocean is lit so that your evening is always decorated by magnificent surroundings. The food is the creation of brilliant chef Alan Wong whose influence is still strong here, even though he has moved his everyday activities to Le Soleil inside the hotel. Chef Wong, who trained at Lutèce in New York, has created two of the seminal dishes of the new Hawaii regional cuisine and they are on the menu here nightly. One is seaweed and tempura batter–dipped ahi tuna served with soy mustard sauce and tomato ginger relish, and the other is hoisin barbecued baby back ribs. This food is inventive and delicious without ever feeling overwrought. There has been a hardly noticeable slip in the quality of the food since chef Wong is not overseeing every plate, but the food is still dazzling. Wine list is remarkable (but pricey). Exceptionally good service adds to the heavenly experience.

The Coast Grille

SEAFOOD 15/20

Hapuna Beach Prince Hotel
62-100 Kauna'oa Dr., Kamuela 96743
880-1111
Dinner nightly. All major cards. $$$$

One of the most beautiful settings in Hawaii (a circular building overlooking the sunset beyond Hapuna Beach) combines with creative local cuisine equals a restaurant experience par excellence. We recommend arriving early for dinner, to enjoy the sun slowly set as you sip on an exotic cocktail or a glass of wine form the extensive list. As the sky lights up with the muted colors of a sunset, you'll need extra time to decide what to eat from the creative menu. The choices among the dozen appetizers left us stumped. We wanted to try them all from the Thai Keahole lobster cone with ogo, shiitake mushroom, grilled eggplant and avocado salsa to the smoked shiitake mushroom and puna goat cheese ravioli with a chive oil dressing.

Entrées include a wide selection of seafood and an interesting selection of lamb, veal and beef. The preparation of each entrée reflects the multicultural influences of Hawaii, such as a steamed whole fish wrapped in a banana leaf, or opah baked in a pistachio crust with ginger and a tomato vinaigrette. Although seafood is the specialty here, the grilled items also shine. The rib eye of beef (organic, of course), is served with Molokai sweet potato cake and a roasted shallot and Cabernet sauce and the rack of lamb is grilled Szechwan-style with a peppercorn crust and served with a star anise sauce.

In addition to executive chef Corey Waite's full menu, The Coast Grille has an exquisite oyster bar which features a variety of fresh oysters and assorted shellfish.

The dress is casual elegant resort wear. The service is efficient and friendly. Make reservations early in your vacation, you'll want to come back.

The Dining Room

PACIFIC RIM 14/20

The Ritz-Carlton Mauna Lani,
One North Kaniku Dr., Kohala 96743
885-2000
Dinner Tues.-Sat. All major cards. $$$$

The Ritz has relaxed. When the resort first opened, it had the elegant European flair featured in Ritz hotels around the globe, but it wasn't Hawaii. Slowly the island lifestyle worked its way into this formal European-style resort. First the jackets required for the gentlemen diners were eliminated. Then The Dining Room allowed diners to eat outside, under a

canopy of stars and the glow of tiki torches, instead of inside the closed dining room. Finally the wait staff traded its tuxedos for colorful floral cummerbunds and kukui nut leis. The last step has been the food. Under the guidance of executive chef Amy Ferguson-Ota (the first woman ever appointed as executive chef in the Ritz Carlton Hotel Company) and chef de cuisine Sean O'Connell, the menu features foods produced by local farmers, ranchers and fishermen. An example of O'Connell's style is the wok-seared, whole opakapaka (pink snapper) served with lemon coriander sauce, or fresh venison from Lanai with ohelo-berry sauce. Even the appetizers reflect this Hawaii regional cuisine: Ahi tartare, served with crisp lotus root and wasabi vinaigrette, or seared lamb carpaccio with feta cheese, made in the nearby town of Ahualoa. Desserts range from nougat glace with lilikoi curd to mango and macadamia nut baklava. The Dining Room's "by the course" pricing structure is unique: any two courses are $44, three courses $50 and four courses $57.

The dining room, in the tradition of all the Ritz-Carlton dining rooms, won't surprise you by its very comprehensive wine list with good selections in Rhône varietals and Vouvrays, at a decent price to boot.

Donatoni's

ITALIAN 12/20
Hilton Waikoloa Village, One Waikoloa Beach Resort, Kohala 96743
885-1234
Dinner nightly. All major cards. $$$$

Located near the swankier rooms, the Hilton kept this upscale Italian eatery when it took over the hotel from Hyatt in 1994. Start the evening by riding the gondola from the lobby to Donatoni's door. From the antipasti to the dolci (dessert) the food is above average Italian and even the pizza is surprisingly good. Prices are on the high side, so come prepared to pay for the romantic Italian decor. We recommend the calamari fritti, fried squid with Balsamic mayonnaise, to start and the pesce spada salmorigio, grilled herb marinated swordfish with wild mushrooms, or the cioppino for an entrée and perhaps a cannoli for dessert. The wine list is comprehensive, with a number of Italian wines by the glass.

Eclipse

CONTINENTAL 8/20
75-5711 Kuakini Hwy., Kailua-Kona 96740
329-4686
Lunch & Dinner daily. All major cards. $$

A Kona institution for more than a decade, the Eclipse is packed with the business-lunch crowd during the week and is one of the few late dancing spots on the weekends. The menu features predictable but uninspired food: the usual fresh fish, prawns, scampi, steaks and chicken. The fern-filled restaurant has a quiet, comfortable bar area, and service is generally quick and pleasant, but as you would expect from the name, this Eclipse doesn't shine.

Edelweiss

CONTINENTAL 10/20
Rte. 19, Kamuela 96743
885-6800
Lunch & Dinner.Tues.-Sat. MC, V. $$$

In the climate of Waimea, the domain of chef Hans-Peter Hager, who began his apprenticeship at age thirteen in Germany, Edelweiss features alpine culinary creations. The chalet-like restaurant usually has a long waiting line for dinner; so come prepared to linger in the crowded bar (they do not take reservations). Once seated, don't spend too much time looking at the menu—your waiter or waitress will tell you all about the day's half-dozen specials, usually German-Swiss cuisine based on venison, game birds, veal and chicken. Sautéed veal, lamb, beef and bacon with pfifferling (chanterelle mushrooms) and rack of lamb basted in garlic, mustard and herbs constitute the basic fare here. Light dinners (bratwurst with sauerkraut; veal and pork sausage with Rösti) are also available for $10, with coffee.

Edward's at the Terrace

MEDITERRANEAN 12/20
Kanaloa at Kona Condominium, 78-261 Manukai St., Keauhou 96739
322-1434
Breakfast, Lunch & Dinner Tues.-Sun. AE, DC, MC, V. $$$

Right at the ocean's edge (in fact during rare, high-surf conditions, at the seaward tables, you can almost feel the foaming waves), Edward's at the Terrace offers a Hawaii Visitor's Bureau poster of dinner in paradise. Swaying palm trees, setting sun and the gentle sea—even if chef Edward Frady didn't serve fine meals this would be a great place. Fortunately, the meals do not betray the setting. Chef Frady, formerly at the Hyatt Regency Waikoloa and the Ritz-Carlton Mauna Lani, offers an alternative to the Pacific Rim cuisine which has taken the Big Island by storm. He serves up a blend of Mediterranean (southern Italian/French) with North African and Middle Eastern. As he describes it, "My cuisine has a little more substance to it." Right from the appetizers we knew we were in for a different kind of experience. Try the ragout of forest mushrooms in a puff pastry or the hearty fishermen's soup with a pastry cover, then move on to the medallions of pork with prunes and a white wine sauce or for a real North African flavor sample the bastia, a Cornish game hen wrapped in phyllo and topped off with cinnamon and powdered sugar. Save room for dessert (chef Frady is a former pastry chef). We are partial to the poached pears stuffed with chocolate mousse and berries or his wonderful flourless chocolate cake.

Fisherman's Landing

SEAFOOD/HAWAIIAN 11/20
Kona Inn Shopping Village, 75-5744 Alii Dr., Kailua-Kona 96740
326-2555
Breakfast, Lunch & Dinner daily. All major cards. $$$

In a very romantic setting on the verandah of the old Kona Inn (now a shopping center), right on the ocean, Fisherman's Landing is a seafood-lover's cornucopia. As you walk into the open-air restaurant you pass an iced display of the day's fresh catches. In the evening, Hawaiian music plays gently in the background. The creative menu, designed by chef Harry Yoshida, features a blend of Asian and Island cuisine, such as the dragon roll appetizers (a mixture of Asian shrimp and vegetables wrapped in won ton, then deep-fried) or sweet-and-sour shrimp lychee. Other "must tastes" are the shellfish sauté sec (crab claws, scallops, shrimps, mussels and clams with fresh basil, shallots, garlic, mushrooms and wine served over fettuccine) and the fresh fish Creole. They also serve a wide selection from the butcher's block, such as steak and prime rib.

The Gallery Restaurant

MEDITERRANEAN/
PACIFIC RIM 14/20
Mauna Lani Resort, Kohala 96738
885-7777
Dinner Tues.-Sat. AE, MC, V. $$$

Exotic Hawaiian ornamental flowers punctuate the muted pastel decor. Faint background music and indirect lighting soften the sounds and the shapes of this restaurant. Elegantly dressed wait staff speak in hushed tones. Patrons usually include the upscale guests of nearby Mauna Lani Resort and other expensive Kohala hotels. Reservations are a must in this dining oasis. Chef Ann Sutherland put the Gallery Restaurant on the map, when chef Paul Heerlein followed, he had big shoes to fill. Originally from the East Coast, Heerlein worked as a chef tournant at the Four Seasons in Newport Beach and as a sous chef at the Le Soleil at the Mauna Lani Bay Hotel before taking over at the Gallery Restaurant. His menu reflects the excellent cuisine that Sutherland initiated, a blend of Mediterranean with the spicy Pacific Rim. Heerlein has made a name for himself with his six peppered ahi (sashimi-style ahi on a bed of Japanese cucumbers with Pommery mustard sauce) by winning first place with the dish in the 1993 Hawaii Seafood Culinary Excellence Competition. He has also added some interesting pasta dishes, like the eggplant ravioli

with a Big Island goat cheese sauce. The wine list has an interesting selection of sparklers, such as Veuve Cliquot Ponsardin, Taittinger Contes de Champagne and Schramsburg Blanc de Noir from California.

The Grill Restaurant and Lounge

HAWAII REGIONAL CUISINE 15/20

The Ritz-Carlton Mauna Lani,
One North Kaniku Dr., Kohala 96743
885-2000
Dinner nightly. All major cards. $$$$

Executive Chef Amy Ferguson-Ota holds many distinctions: The first woman ever appointed as executive chef at any Ritz-Carlton, the only woman executive chef at a luxury hotel in the US and the only chef to blend the food she grew up with in Texas with the unique foods of Hawaii. Although one of the founding chefs of the Hawaii regional cuisine, chef Ferguson-Ota says her specialty is really more of a blend of Southwestern and Hawaiian. Just a look at her signature dishes like ulu (breadfruit) vichyssoise, sesame cured boar loin with guava dressing or ahi cakes with lime cilantro mayonnaise to glimpse her unique cuisine. The Grill is a good place to experience her inspirations, from appetizers (herb cured salmon, Calamata olive pesto bruschetta with fresh cucumber dressing) to pastas/risottos (chicken and mushroom ravioli, leek cream with rosemary oil) to entrées (*osso buco* in a Cabernet Sauvignon sauce). The food is definitely out of the ordinary.

Fresh and balanced wine list helps in accomplishing a perfect dining experience.

Hakone

JAPANESE/SUSHI 13/20

Hapuna Beach Prince Hotel
62-100 Kaunaoa Dr., Kamuela 96743
880-1111, Fax 880-3200
All major cards. $$$$

In the tradition of the Prince Hotels, the Hapuna had to have its own Hakone. Once again, very elegant Zen/Japanese ambiance awaits you for class in service and refinement in food. Starting with the spectacular sushi bar boasting the islands freshest sashimi, along with endless varieties of sushi. The menu includes the likes of sukiyaki, nabemono (seafood in broth), shabushabu (tabletop cooking), and kaiseki dinners. No real surprises, yet a very fine Japanese establishment in the most traditional setting. Saké, beer and wine are your beverage options.

Huggo's

CONTINENTAL/SEAFOOD 10/20
75-5828 Kahakai Rd., Kailua-Kona 96740
329-1493
Lunch Mon.-Fri. Dinner nightly. All major cards. $$$

Huggo's is not just on the ocean, it extends out over the ocean. With a rustic wood interior and a panoramic view of the Kona shoreline, this spot features dependably good food and excellent drinks. Founded by Huggo von Platen, a "Hawaiian Hemingway" and Kona resident, Huggo's used to be the "in" spot for fishermen and charter-boat captains. Several years ago, Huggo turned the restaurant over to his son, Eric, who redecorated, renovated and revamped it. When the bartenders started pouring fine French and California wines by the glass, the beer-swilling fishermen moved on and the business crowd moved in. With its sea-front location, it's only natural that Huggo's features fresh fish daily, but they serve good steaks as well. Seafood comes grilled, broiled, sautéed or blackened. Lunches are alive with Kona's business and financial community. Reservations are a must for dinner, as the restaurant is as popular with local residents as it is with tourists. At night a spotlight on the reef outside the restaurant attracts manta rays that are actually feeding on plankton, though they appear to be dancing in the surf.

Jameson's by the Sea

CONTINENTAL/SEAFOOD 9/20
77-6452 Alii Dr., Kailua-Kona 96740
329-3195
Lunch Mon.-Fri. Dinner nightly. All major cards. $$$

Overlooking Magic Sands Beach, Jameson's is a brightly lit but cozy restaurant right on the water. Reserve a table outside on the lanai where you can watch the crashing surf. A popular spot for tourists and longtime Kona residents, Jameson's offers an array of seafood: Fresh fish, scallops, clams, shrimp and also veal, chicken and beef. The food is generally good, but not all that creative, with dishes gleaned from the meat-and potatoes/fish-and-rice school of cooking. But there are a few selections on the menu that present a pleasant departure: The Yokohama soup, which is a hearty fish soup with fresh spinach and cream; and the shrimp curry with mango chutney (shrimp and vegetables in a curry sauce topped with bacon and chutney). Lunch, featuring hot and cold sandwiches and salads, attracts tourists who come to ogle the fantastic ocean view.

Kamuela Provision Company

PACIFIC RIM 10/20
Hilton Waikoloa Village, 1 Waikoloa Beach Resort, Kohala 96743
885-1234
Dinner Thurs.-Mon. All major cards. $$$$

As we go to press this restaurant is in a state of flux. The Kamuela Provision Company is located in the former Kona Provision Company, which occupied the space when the Hyatt ran the hotel. The new Hilton management has just brought in a new executive chef, Willie Pirngruber, a native Austrian, with experience in five-star hotels in Switzerland, Germany, Mexico, Puerto Rico and Chicago, and a recent stint at the Hyatt Regency Maui before coming here. Chef Pirngruber is introducing a number of changes to all the eateries at the Hilton Waikoloa Village, but the greatest is at the Kamuela Provision Company. He is in the process of redoing the menu to reflect a more Hawaii/Pacific regional cuisine, enjoying a wider variety of fresh seasonal products. His recent changes in the menu are char siu stir fry (chicken, duck and pork in a spicy ginger and honey marinade, stir-fried with vegetables) and Thai grilled chicken (with a red curry sauce). We like the direction he is taking the restaurant. The location couldn't be better—perched on a rocky ledge at the end of the massive resort overlooking the ocean. The decor is an old Hawaiian country store, complete with a shop full of local products. Wood floors, big windows and tropical ferns round out the atmosphere.

Kanazawa-Tei

JAPANESE 10/20
75-5845 Alii Dr., Kailua-Kona 96740
326-1881
Dinner Mon.-Sat. Cards: AE, MC, V. $$$

One of a handful of traditional Japanese restaurants in Kona, Kanazawa-Tei includes a sushi bar. Japanese tourists like this place, which is located directly across the street from the Royal Kona Resort (formerly the Kona Hilton). The service remains fast and friendly, although communications frequently have to be made with signals or gestures. Pricing here also seems geared toward Tokyo: If you have a yen for sushi, plan on spending big bucks.

Kilauea Lodge and Restaurant

PACIFIC RIM 12/20
Volcano Village (off Hwy. 11), Volcano 96785
967-7366
Dinner nightly. AE, MC, V. $$

Thirty-two Pacific Rim countries shipped rocks to the YMCA in 1938 to erect a fireplace, baptized purposefully the "fireplace of friendship," in this lodge perched in the mist-covered mountaintop town of Volcano. Chilly temperatures at the 3,750-foot elevation and, more often than not, rainy weather set the scene outside. The structure has the feel of Old

Hawaii: Polished wooden floors echo when you walk on them, high-beamed ceiling and walls broken by plantation-style, small-paned windows. But the three-course meals blend old-fashioned country cooking with splashes of the '90s: Crab-filled mushroom caps or blackened sashimi as an appetizer, followed by broiled marlin with mango relish or, on the traditional side, filet mignon béarnaise. Vegetarians will be happy with eggplant supreme (eggplant, onion, green peppers, tomatoes and fresh basil topped with a choice of cheeses) or fettuccine primavera. The wine list is somewhat limited. Save room for the home-cooked desserts; if the macadamia-nut pie is on the menu, don't hesitate.

Kona Inn Restaurant

SEAFOOD 9/20
Kona Inn Shopping Village, 75-5744 Alii Dr., Kailua-Kona 96740
329-4455
Lunch & Dinner daily. AE, MC, V. $$$

The decor here conjures up memories of the steamship days. The now defunct Kona Inn was a twenty-room establishment, built by the Inter-Island Steam Navigation Company in 1928 for its passengers. The open-air restaurant overlooks serene Kailua Bay. High-back wooden and rattan chairs seem snatched from an earlier, slower era, when wooden fans interconnected by leather belts would suffice to slowly stir the air into motion. The bar is the hottest singles spot on the coast. The bill of fare features fresh, dependably good fish from local waters, plus chicken and steak. We don't complain about the broiled fresh fish, but there is one weak point: The Kona Inn's version of Cajun-style fish relies heavily on black pepper, light on additional spices, and the result is not very flavorful. The wine list of some 40 vintages is not bad and is reasonably priced. Lighter fare (sandwiches, salads and soups) is available from the Café menu.

Kona Ranch House

AMERICAN 9/20
75-5653 Ololi St., Kailua-Kona 96740
329-7061
Breakfast, Lunch & Dinner daily. AE, MC, V. $$

The Kona Ranch House looks the part, and the grits are down home as well. It's one of our favorite places to eat breakfast in Kailua-Kona, and you can have lunch and dinner, if you like. The hearty and plentiful food of the paniolos (Hawaiian cowboys) comes to table: Prime rib, steaks, sirloin and a barbecue-platter special of the day. No one leaves here hungry, since dinners come with soup or salad and a choice of additional rib-stickers from baked potatoes to baked beans, a house specialty. Residents who know the Ranch House offers good, dependable food pack the place for breakfast and lunch. Dinner draws more tourists. Attire is casual, service is quick, and prices are in keeping with a cowboy's pay.

Lehua's Bay City Bar & Grill

PACIFIC RIM 12/20
90 Kamehameha Ave., Hilo 96720
935-8055
Lunch Mon.-Sat., Dinner nightly. All major cards. $$

After walking the streets of Hilo, which can give you the feeling of having walked through a time warp into the 40s, it's interesting to suddenly be propelled back into the '90s with this sophisticated bistro. Owners Mark Himmel and Larry Johnson describe their wildly popular restaurant as "east meets west on the island of Hawaii." The local residents say this eatery is ono (delicious). Start off with the char-broiled prawns marinated in lime juice and served with a dill-cucumber sauce. For the main course, we can't pass up the fresh fish. Save room for dessert (the White Russian mousse or the chocolate banana cake are our favorites). Lunch is very popular—same great food, but at lower prices. On Friday and Saturday nights, Lehua's has live entertainment.

Mercy's Restaurant

THAI 11/20
Hilo Shopping Center, 1263 Kilauea Ave., Hilo 96720
934-SIAM
Lunch & Dinner daily. MC, V. $

This site is the former home of Soontaree's Thai Restaurant. The new ownership is just getting started as we go to press, but we are assured that they plan to offer the same menu as before, including long rice salad, green papaya salad and phad Thai, plus such delicacies as ho mok pla, a formidable fish curry cooked in cups made from banana leaves and topped with coconut custard. The owner also plans to add some Filipino offerings along with the Thai. We hope the new management keeps this shopping-center restaurant as pleasant and clean as before, and that they continue to take advantage of the ample fresh produce from local farmers.

Merriman's

NEW AMERICAN/ HAWAII REGIONAL CUISINE 15/20
Opelo Plaza, Rte. 19, Kamuela 96743
885-6822
Lunch Mon.-Fri., Dinner nightly. AE, MC, V. $$$

Since 1990 Peter Merriman has been running his own eatery devoted to Hawaii Regional Cuisine. As a matter of fact, he gets credit for starting the movement. His menu features local produce, fish and meats of the island of Hawaii. He has a certain exquisite touch. In fact you can watch him at his tactile best: The restaurant wraps around an exhibition kitchen, and Merriman is the thin guy in the painter's cap, always smiling, with his arms and hands moving at the speed of light. The menu is exceptionally creative. Scrumptious appetizers, such as roasted peppers with Puna goat cheese; lager-steamed shrimp and clams; penne pasta with tomato–macadamia-nut pesto, delight.

Merriman's love of the local produce really shows in the salads, which include a spinach salad with hot Balsamic vinaigrette and pipikaula (dried beef), and a vine-ripened lokelani tomato salad topped with Maui onions and fresh basil. The fish, purchased fresh daily from Kawaihae harbor twenty minutes away, might come sesame crusted and sautéed with spicy lilikoi (fruit) sauce, grilled with mint and chili miso sauce with pineapple-papaya relish, or wok-charred (blackened on the outside, raw on the inside). Also tempting are the seafood curry and the paella. Since Merriman's sits in the middle of Hawaii's cattle country, it's no wonder that Merriman offers good beef. Try the tasty steak served with Cabernet Sauvignon and Gorgonzola sauce, the New York steak served with Maui onions and citrus-honey butter, or the Kahua Ranch lamb, which sometimes comes prepared as a shepherd's pie. Then, there's the dessert extravaganza: Our favorite is Chocolate Decadence, a chocoholic's divine dream crafted from fudge mousse with a coffee-cream sauce, topped with whipped cream and macadamia nuts. The wine list includes 80 labels priced in the $20 to $75 range, plus a few treasures in the three-digit range. Reservations are a must here, as tourists and Island residents alike line-up for Merriman's unique fare.

Palm Café

PACIFIC RIM 15/20
75-5819 Alii Dr., Kailua-Kona 96740
329-7765
Dinner daily. All major cards. $$$

A locals' favorite, Palm Café awaits your visit. The restaurant sits perched on the first story with a waterfront view, only a palm's distance from the busy center of town. Climb to the Café—which actually is a very nice dining room—and experience chef Daniel Thiebaut's fare of the Pacific Rim. With flavors reminiscent of his days in the Philippines mixed with the very local ingredients, the menu gives you varied and well-thought-out choices. There is a wide range of selections: light and delicate appetizers, fiery ono and ahi firecracker on a bed of corn, the Hunan-style

lamb chop with Puna goat cheese, dessert specialties of the house, and very tasty sorbets and ice creams (the latter come from Tropical Dreams, a small upcountry factory). Wines and other beverages are quite complete and the service is most friendly and effective. Okay, be prepared to drop a coconut or two for the meal, but considering the location, why not. We have traded ours (two coconuts for two well-deserved toques). There is now a deli downstairs called Under the Palm, which offers simpler fare starting with breakfast through lunch to pupus for dinner.

Pescatore

ITALIAN 13/20

235 Keawe St., Hilo 96720

969-9090

Lunch Mon.-Fri., Dinner nightly. CB, DC, MC, V. $$$

We adore this gourmet Italian restaurant, decorated with green tablecloths, red chairs and lace curtains on the windows. We found not only old Italian favorites agnello marinata (lamb chops), pollo alla piccatina (sauteed chicken breast in a lemon caper sauce) and cioppino (shrimp, lobster, scallops, clams in a seafood broth), but also some unique new items such as fresh sashimi with an Italian twist or fresh venison (just flown in from the island of Lanai). Reservations are a must.

Pescatore features a full bar and a wine list with California, French and Italian offerings.

Quinn's Almost by the Sea

SEAFOOD/AMERICAN 11/20

75-5655A Palani Rd., Kailua-Kona 96740

329-3822

Lunch & Dinner daily. MC, V. $$

Psst! Quinn's is a secret, a favorite of locals often ignored by visitors. Located across the street from the King Kam Hotel, Quinn's looks like a hole-in-the-wall bar joint, which is exactly what it is: a small, crowded bar, usually populated by local fishing-boat captains who are swapping lies about the day's catch, swigging beer and watching "the game" on the overhead television. Behind the bar, nearly hidden in the back, is a covered open-air lanai where some of the most dependable, inexpensive meals in Kona are served: daily fresh fish, prepared four different ways (broiled, sautéed, stir-fried or as sashimi), the best burgers in town and a menu full of salads and low-calorie plates for the weight conscious. Quinn's is the only place you can eat in Kailua-Kona at midnight, or past 10:30 p.m., for that matter.

Roussel's

FRENCH/CREOLE 13/20

60 Keawe St., Hilo 96720

935-5111

Lunch Mon.-Fri., Dinner nightly. All major cards. $$$

Roussel's successfully melds New Orleans' Creole cooking with a touch of Hawaii. Housed in a renovated bank with polished maple floors, sixteen-foot-high ceilings, muted lighting and classical music playing in the background, Roussel's sets the right ambiance for an elegant dinner. The classic French Creole cooking features yesteryear's trendy blackened fish (the chef personally goes to the fish auction every morning to select the fish of the day), gumbo and shrimp Creole, with a wine selection to match each creation. Chef Andrew Oliver favors trout Alexander, a poached filet in a cream sauce of lobster, shrimp, mush rooms and sherry. In addition to steaks and chicken, Oliver, who cooked in New York City and New Orleans for twenty years before moving to the Islands, also prepares a duck dish in a rich veal stock seasoned with rosemary and cracked pepper. Expect to see local business people, dressed in everything from muumuus to business suits. Service responds when you need things and knows to remain pleasantly absent when you want to linger over coffee and dessert. Intimate parties can be accommodated cozily in the original bank vault.

Roussel's features a full bar and complete wine list, with California and French wines available by the glass.

Royal Kona Resort

CONTINENTAL 10/20
75-5852 Alii Dr., Kailua-Kona 96740
329-3111
Buffet dinner Fri.-Sat. All major cards. $

Usually all-you-can-eat buffets conjure up images of down-on-your-chips Las Vegas: huge smorgasbords, Formica tables, screaming children and piles of day-old food simmering tastelessly in rows of stainless-steel chafing dishes. Thankfully, this is not the case during the weekend buffets at the Royal Kona Resort (for nearly two decades this property was the Kona Hilton, so local residents still call it by its former name). In fact, it's one of the very few, genuine food "deals" left in Hawaii: well prepared food at prices a family can afford. On Friday, it's prime rib and seafood (crab legs, shrimp, oysters, and fresh fish) and on Saturday, Paniolo Night—Hawaiian cowboy fare featuring prime ribs, smoked pork loin, New York steak and plenty of baked beans. Book ahead and reserve an ocean-side table, other wise you may feel as if you're eating in a dark cave. The crowd is mainly tourists and the dress ranges from casual resort wear to shorts and T-shirts.

Sam Choy's Restaurant

HAWAII REGIONAL CUISINE 13/20
73-5576 Kauhola St., Kailua-Kona, 96740
326-1545
Breakfast & Lunch Mon.-Sat., Dinner Wed.-Sat. No cards. $$

If a corrugated building in an industrial complex in a not-so-desirable area doesn't deter you from a fun dining experience, then check into this upgraded warehouse, BYOB, and settle down for Sam's Kona cuisine. This near-caféteria setting, sometimes better for lunch than for dinner, has an open kitchen and bright colors, starting with the happy staff's attire. This easy-going establishment will serve you much more serious food than you would anticipate: Chinese honey duck with ka'u orange sauce, oriental lamb chops with shiitake vegetable pasta, and fish caught daily from the Kona waters, served with soup and salad. Generous portions agilely prepared by Sam himself or chef Paul Moramaka won't disappoint you. No desserts here, but please don't BYO.

The Seaside

SEAFOOD 11/20
1790 Kalanianaole Ave., Hilo 96720
935-8825.
Dinner Tues.-Sun. MC, V. $$$

Virtually unknown to tourists, the Seaside is the place for the freshest fish in Hilo. Long a favorite of local residents, the restaurant is located off the beaten path, a few miles out of Hilo in the Kaukaha area, located on a 30-acre pond. The Nakagawa family has been cultivating fish here for more than 50 years. The mullet or rainbow trout they raise, they serve in the restaurant. If you are not a fish fan, this place is not for you. But if you hanker for fresh rainbow trout or mullet, you'll probably join the long list of loyal fans of The Seaside.

Le Soleil

HAWAII REGIONAL CUISINE 16/20
One Mauna Lani Dr. (Mauna Lani Bay Hotel), Kohala Coast 96743
885-6622
Dinner Sun.-Thurs. All major cards. $$$$

This elegant dining room, located within the hotel, not nearly as magnificent a setting as The Canoe House on the same property, offers superb food. Extraordinarily talented chef Alan Wong has moved his prodigious skills to this restaurant where he turns out some of the finest food in Hawaii each night. Start with Kalua duck wrapped in taro pancake or seaweed crusted seared ahi tuna on poi vinaigrette and lomi tomato relish. Main dishes include crispy Kahuku prawns with macadamia nuts and aged Balsamic vinegar on Waimea greens, and caramelized Sonoma rack of lamb with Lehua honey fresh thyme glaze and smashed potatoes. Chef Wong weaves French, Asian and Hawaiian influences together to create a seamless cuisine that is, at once, dramatic yet readily accessible. The wine list is excellent and service is professional and knowledgeable without a touch of pretense.

Bargain Bites

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Cafés & Coffeehouses

Bears Coffee

106 Keawe St., Hilo 96720
935-0708
Breakfast & Lunch Mon.-Sat. No cards.

This is a bear-memorabilia fan's heaven. But bears aren't the only reason to come to this quaint, tiny place in downtown Hilo. It offers the town's best breakfasts, pastries, hot chocolate and 26 different kinds of coffee. We love the light, fluffy steamed eggs (made on their espresso machine) and oversize homemade muffins. Lunch features deli sandwiches, designer bagels (you design the topping) and crispy salads (the Greek salad is divine). Breakfast for two, with the coffee of the day, $11; lunch for two with caffè latte, $12.

Café 100

969 Kilauea Ave., Hilo 96720
935-8683
Breakfast (open 6:45 a.m.) & Lunch Mon.-Sat. No cards.

This is where the local residents go for a quick meal and cheap prices. Get-down local food, such as "locomoco" (hamburger patty and fried egg on rice, topped with brown gravy). Breakfast, lunch and dinner served; you have to really stretch to spend more than $5 for any meal here.

Island Lava Java

Alii Sunset Plaza, Alii Dr., Kailua-Kona 96740
327-2161
Breakfast (open 6:30 a.m.), Lunch & Light Dinner daily. MC, V.

A ringside seat to watch the people traffic on Alii Drive and the boat-filled bay beyond. Island Lava Java has quickly become the "in spot" for the coffee-swilling, pastry-eating crowd. They do offer delicious homemade soups and sandwiches, but the fresh bakery goods (*biscotti,* scones and, our personal favorite, mac nut chocolate brownies) along with the huge selection of coffees is the draw. For less than $5 you can make a meal on a *spanakopita* (spinach-cheese pie) and a coffee.

Jaspers Espresso Café

110 Kalakaua St., Hilo 96720
969-6686
Breakfast & Lunch Tues.-Sun., Dinner Tues.-Sat. No cards.

Owner/chef Jasper Moore insists on using only locally grown produce, organic if he can get it, for his charming café. The clientele is usually nutritionally conscious, ecologically aware and politically correct to the max. But we don't hold that against this

mostly vegetarian eatery. Breakfast ranges from homemade granola to eggs Benedict. Lunches feature giant sandwiches, and there are numerous entrées for dinner, from lasagna to chicken enchiladas. Try their tsunami shake, a double espresso (chemical-free coffee beans, of course) with two scoops of chocolate ice cream. Dinner and a tsunami shake can be had for $10.

Ken's House of Pancakes

1730 Kamehameha Ave., Hilo 96720
935-8711
Breakfast, Lunch & Dinner daily (open 24 hours). All major cards.

Ken's looks like one of those chain coffeehouses with vinyl booths and plastic menus, but the food is good. This big family-style restaurant is nearly always crowded, except in the wee hours of the morning, and with good reason. The 24-hour-a-day breakfasts feature an array of perfectly cooked egg dishes, as well as Ken's renowned pancakes (macadamia nut, banana and coconut, to name a few). Next to breakfast, burgers and sandwiches are the best sellers. Ken's winning combination? Soul satisfying food, cheap prices, quick service and a shop that's always open. Breakfast, with endless coffee, runs about $6. Lunch, with one of Ken's frothy milk shakes, is about $7.50.

Naalehu Coffee Shop

95-1148 Naalehu Spur Rd., Naalehu 96772
929-7238
Breakfast, Lunch & Dinner Mon.-Sat. No cards.

Don't let this old coffee shop with its tacky tourist decor and merchandise put you off. The food is good and inexpensive, featuring fish caught just a few miles away at South Point; and the desserts are homemade (the place is famous for its so-called banana bread, more precisely a banana cake with freshly sliced bananas and whipped cream between the layers). We recommend the *ahi* burgers, fresh tuna ground up into a patty. Be sure and check out the lush garden in the back. About $20 for lunch for two with fresh-brewed coffee.

Sibu Café

75-5695E Alii Dr., Kailua-Kona 96740
329-1112
Lunch and Dinner daily. No cards.

Sibu is a small indoor-outdoor café near the big banyan tree across from the sea wall, featuring Indonesian cuisine, with items like Balinese chicken, stir fry, *satés* and daily specials. There's plenty here for the vegetarian and extra spicy items for the brave. The small but interesting domestic and imported beer list and a very limited wine list complete the menu. Lunch or dinner for two with a couple of bottles of exotic beer, $25.

Tropical Dreams Ice Cream Factory and Café

P.O. Box 557, Kapaau 96755
889-0505
Lunch daily. No cards.

This is the place for the island's best homemade ice cream and fresh fruit sorbets. Owners Lou and Debby Bleier's ice cream factory also features original macadamia nut and honey butters. They also make a mean Hebrew National kosher hot dog, delicious fresh baked pesto or marinara *focaccia* (pizza bread) and full-bodied Italian espresso.

Waimea Coffee & Company

Hwy. 19, Waimea 96743
885-4472
Breakfast & Lunch Mon.-Sat. No cards.

Healthy food, luscious pastries and killer coffees are the specialties here. This homespun place with wooden chairs and tables is a haven during a rainy Waimea afternoon. The menu features homemade soups, quiche of the day, sandwiches and a selection of salads. The pastry case is always tempting, as are the coffees ranging from gourmet specialty coffees to iced coffee drinks.

HOME BREW

Question: What is the second most traded commodity in the world, after oil?

Answer: Coffee.

Hamburgers & Fast Food

Captain Cook Inn

Rte. 11, Captain Cook 96704
323-2080
Breakfast, Lunch & Dinner daily. No cards.

Drive through or stay put in this remodeled Kentucky Fried Chicken building, which has a typical fast-food burger, chicken, ribs and fish type of menu, but it's all good and made to order. There are a few unusual items: "Locomoco," a local favorite consisting of fried eggs served on top of a burger patty over rice and smothered in gravy, or the mahi mahi tempura sandwich. Plate lunch ranges from $2.80 to $6 and dinner specials start at $5.95.

Don Drysdale's Club 53

Kona Inn Shopping Village, 75-5744 Alii Dr., Kailua-Kona 96740
329-6651

Don Drysdale's Two

Keauhou Shopping Village, 78-6831 Alii Dr., Kailua-Kona 96739
322-0070
Lunch & Dinner daily (open until midnight). AE, MC, V.

Both Drysdale's branches are good stops for quick burgers and sandwiches. The Club 53 is an open-air restaurant with an ocean view in a shopping village, usually filled with tourists who are spending money in the numerous boutique shops. Drysdale's Two is in a more modern shopping center, farther south. A quieter, less bustling place, this one's the hangout for sports fans (big overhead television screens monitor every baseball, football and basketball game). Food is adequate; most sports fans don't care as long as the burgers are hot, the beer cold and their favorite team is winning. Lunch for two, with a brew, is about $20.

Don's Grill

485 Hinano St., Hilo 96720
935-9099
Lunch & Dinner daily. AE, MC, V.

Back to the '50s: big booths, plates bulging with food and plenty of change when you lay down a $10 bill. Owner Don Hoota calls this a "good family restaurant." Menu items include rotisserie chicken, barbecued ribs and fish plus local favorites such as locomoco, saimin and homemade chili. Dinner, with coffee, averages about $7.50.

Fiascos

200 Kanoelehua Ave., Hilo 96720
935-7666
Lunch & Dinner daily. AE, D, MC, V.

This is a popular place—good food, fast service and reasonable prices. Menu items range from pizzas, Mexican food, hamburgers, sandwiches and salads. Dinners range from $5.95 to $10.95.

Hong Kong Chop Suey

Kealakekua Ranch Center, Captain Cook 96704
323-3373
Lunch & Dinner Mon.-Sat. No cards.

A typical Chinese restaurant with zilch decor, but the food is tasty, inexpensive and very satisfying. You have your choice of ordering at the counter from their variety plate lunch menu (including pork tofu; beef and tomatoes; egg *fro yung;* or *char siu* roast pork, plus fried rice or noodles for under $5 each) or table service from their menu of nearly 100 items. Full lunch or dinner for two, with the required tea, about $25.

Karrot's Kitchen

197 Keawe St., Hilo 96720
935-6191
Breakfast & Lunch Mon.-Sat. MC, V.

Want a quick, healthy meal? Here's the place located in the Spencer Health and Fitness Center. Breakfasts are good and served quickly, but lunch is where Karrot's really shines. Best are the Thai specialties such as *gado gado, pad Thai* noodles and Thai shrimp with garlic. The bill for a delicious lunch with coffee was $6.50.

Kay's

684 Kilauea Ave., Hilo 96720
969-1776
Breakfast (open 6 a.m. Tues.-Fri. & 5 a.m. Sat.-Sun.), Lunch & Dinner Tues.-Sun. No cards.

Kay's is not for everybody. This large Korean family restaurant has unbelievably cheap food, zero atmosphere (Formica tables, orange-leather booths, lots of screaming children) and the best Korean food on the Big Island. Dinner, which comes with hot rice, miso soup, vegetable of the day and four kinds of *kim chee,* starts at $6.

Manago Hotel & Restaurant

Rte. 11, Captain Cook 96704
323-2642
Breakfast, Lunch & Dinner Tues.-Sun. MC, V.

If you want to get away from the tourist haunts, this old hotel and restaurant might be the place. The dining room looks like an antique school cafeteria. The menu changes daily, and the only place you'll find it is on the blackboard. Breakfast prices are so cheap, you'll swear someone made a mistake. Lunch and dinner consist of pork chops, liver and onions, fresh fish and local food, served family style. Good, remarkably inexpensive food and an adventure you won't forget. Dinner can be had for less than $10.

Naalehu Fruit Stand

Main Street, Hwy. 11, Naalehu 96772
929-9009
Breakfast, Lunch & Dinner daily. No cards.

We like this funky place, housed in an old wooden building complete with rickety steps. Not only does it feature submarine sandwiches, home-baked fruit breads, brownies, salads and pizza, it also sells an eclectic assortment of herb teas and remedies, fresh fruit, vegetables and ice cream, plus cards by local artists. This is a good place to grab some take-out munchies for your trip to or from the volcanoes. A submarine sandwich and fresh brewed Kona coffee will cost you $5.

Ocean View Inn

Alii Dr., Kailua Kona
(across from the sea wall) 96740
329-9998
Breakfast, Lunch & Dinner Tues.-Sun. No cards.

The oldest restaurant in West Hawaii, this establishment is very popular with local people, mainly because it serves local food: Combinations of American, Hawaiian and Chinese. Japanese white sticky rice is served with everything (including breakfast), teriyaki sauce is poured on every imaginable meat, and the helpings would please a sumo wrestler. Decor is nonexistent: Formica tables, drab walls and linoleum floors. But the service is quick and friendly, and prices are low. The bar does a brisk business in the evenings. Beer and a sandwich ring up to $7.

Mexican Fast Food

Réal Mexican Food

Kealakekua Ranch Center, Captain Cook 96704
323-3036
Lunch Mon.-Sat., Dinner Mon.-Fri. MC, V.

The western side of Hawaii is not known for fine Mexican food, but you can get good, quick simple Mexican food at the little stand on the lower level of this shopping center. Tacos, burritos, tostadas, taquitos and combination plates to take out, or you can eat at the red and white plastic table cloth–covered picnic benches. Lunch for two, washed down with a soft drink (no alcohol allowed on the shopping-center grounds) will set you back about $12.

Tres Hombres Beach Grill

Kawaihae Shopping Center, Kawaihae 96743
882-1031
Lunch & dinner Wed.-Mon. (bar open to midnight). MC, V.

Despite that fact that this is a good Mexican restaurant, the decor is surf-city. The walls and ceiling are filled with surf

memorabilia: Photos, surfboards, even the tables in the cantina are surfboards. The food is more California Mexican (entrees can be Baja-style with beans, rice, tortillas and salsa or island style with fresh grilled vegetables and rice), but good. The bar seems to be the local hangout for the Mercedes and Porsche crowd from the nearby Kohala estates. Prices are definitely more Californian than Mexican, with dinners ranging from $12 to $17—perhaps indexed on the patrons' automobiles.

Pizza

Basil's Pizzeria Restaurant

75-5707 Alii Dr., Kailua-Kona 96740
326-7836
Lunch & Dinner daily (open to midnight Mon.-Thurs. & to 1 a.m. Fri.-Sat.). No cards.

Basil's is literally a hole in the wall. A tiny, narrow pizza joint with a handful of tables jammed together, with some of the best pizza in town. A range of pizza from the popular shrimp pesto to barbecue chicken pizza (cilantro is the secret ingredient) can be ordered by the individual slice, from $4.95 to $7.95. Their New York–style pizzas (fresh dough made on the spot) are design-it-yourself (twenty different toppings to choose). Always crowded, either expect to stand around and wait or call ahead for take-out and walk across the street and sit on the sea wall as you dine.

Bianelli's Gourmet Pizza & Pasta

Pines Plaza, 75-240 Nani Kailua Dr., Kailua Kona 96740
326-4800
Lunch & Dinner daily. DC, MC, V.

At one time Bianelli's truly lived up to its name "gourmet pizza." It was a tiny pizza joint and pumped out wonderful masterpieces. Then it got popular, moved to a big place and is producing good, but no longer spectacular pizzas. They feature two kinds of pizzas: New York-style or deep-dish Chicago-style. A small pizza and a brew will run around $12.

Tom Bombadil's Food & Drink

75-5864 Walua Rd., Kailua-Kona
329-1292
Lunch & dinner daily. MC, V.

What a location! It's right across the street from the Royal Kona Resort (it used to be the Kona Hilton) with a glimpse of an ocean view. Here's a good place to grab a pizza: This eatery offers a selection of creative combinations (we recommend the meatless marvel with onions, mushrooms, tomatoes, black and green olives and green peppers on a whole-wheat-honey crust), or you can create your pizza from the long list of toppings. Also on the menu are sandwiches, burgers, chicken, fish and salads. Eat here and enjoy the view or take your grub out. A huge TV screen in the bar shows sporting events. Pizza for two, with a couple of beers, $20.

MACADAMIA MANIA

As well as being the most expensive nut in the world, the macadamia nut must be one of the richest, sweetest, most buttery nuts in the universe. The nut is popping up on menus all over the world, as more and more chefs experiment with it, in salads, as a hidden thickening agent in sweet-hot sauces, as a breading for chicken or fish filets, in tarts, waffles and pancakes, and so on.

More than 65 percent of the world's supply of macadamia nuts comes from the Islands. It seems as if these heavenly morsels must just shower down from Hawaii's blessed skies, but in reality the crops are cultivated at great expense. The trees take about five years to bear fruit, and then another ten to reach the peak of productivity. Moreover, the nuts' shells are so tough that it's a difficult and delicate process to break them open without damaging the meat; to do this, the nuts are dried, until the meat separates slightly from the inside of the shell, and are then subjected to 300 cubic pounds of pressure. Macadamia nuts are a rare commodity, and Hawaii has a virtual monopoly on their world production, so there isn't exactly price competition. But we say they're worth every penny!

Hotels

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Top of the Line

Hapuna Beach Prince Hotel

One Mauna Kea Beach Drive,
Kohala Coast 96743
882-1111, (800) 882-6060, Fax 882-1174
Singles & Doubles $325-$450, Suites $800-$5,000. All major cards.

The Big Island's newest resort, just opened in August 1994, located next door to the Mauna Kea Beach Hotel on the white sand beach of Hapuna, rated one of the best beaches in America. Operated by the Prince Hotel chain, no expense has been spared at this resort. The twenty royal palms facing the hotel's entry were purchased at $12,000 apiece and it required another $8,000 each to put the 80-foot trees into the ground. The blue-gray slate flooring found throughout the hotel was imported from China, along with artisans who had to teach Big Island tile-layers how to cut and install the rare tile. The result is spectacular: The view from the semicircular lobby is rolling slopes down to the azure swimming pool and out to the waves on glorious Hapuna Beach.

The hotel consists of two buildings, five stories in the main building and four stories in the ocean front building. Plus a free standing, 8,000 square foot "Hapuna Suite," with its own driveway and porte-cochère. A private swimming pool and 24-hour butler service come with the suite, which is priced at $5,000 a night.

We found the rooms in the oceanfront wing a bit small and we were very disappointed with the tiny drawers (four, barely enough to unpack our swimwear, let alone the rest of our clothes) and small closet for hanging and storing our clothes. The spectacular view made up for everything. Ask for rooms in the upper floors for the best view: Floors three and four in the oceanfront wing and floors eight and nine in the main building.

The resort has four very promising restaurants on property, a challenging golf course and a state-of-the-art fitness center with a view that even a couch potato would do sit-ups for. Guests have use of the golf course, beach facilities and tennis courts at Mauna Kea Beach Hotel and after the refurbishing at the Mauna Kea Beach, Hapuna Prince guests can use all restaurants, lounges and shops at the Mauna Kea just as if they were staying at the hotel.

Kona Village Resort

P.O. Box 1299, Kailua-Kona 96745
325-5555, Fax 325-5124
Doubles $390-$665 (including all meals). All major cards.

Kona Village exists for people who really want to escape. This resort, in a class by itself, is located on the site of an old Hawaiian village that escaped damage during a volcanic eruption in the late

eighteenth century, contains 115 thatched-roofed Polynesian *hales,* or bungalows. Each separate hale reflects one of the Pacific Island cultures in design and decoration: Hawaii, Tahiti, Tonga, Fiji, New Caledonia, New Hebrides, Samoa, Palau and the Marquesas. Each hale is exquisitely decorated and fully equipped: king-size beds, coffee maker, refrigerator, lanais, separate dressing area, comfortable chairs and usually a hammock or two. To maintain your sense of escape, none of the rooms have a phone, radio or television. Also, the rooms have no keys, as Kona Village is isolated from the rest of the world by a lava field, and the guard at the gate house allows only guests and staff members to enter (most of the employees at Kona Village not only are related to each other but have worked at the Village since its opening in 1965.) There are also tropical gardens, a lagoon, exotic birds, cultural artifacts, tennis courts, two pools, snorkeling and scuba diving. If you can afford a few days of paradise, there is nothing else like it in Hawaii. For those of you that have been coming for generations, you should know that there is no longer a runway and that this year a "real" paved road was opened to access the property. Once at the Village, there is no reason to escape since you have already escaped from where you came anyway, especially since meals are part of the deal. Of the two dining rooms, Hale Moana and Hale Samoa, we prefer the latter for chef Glenn Alos' subtlely prepared transcontinental fare: Scallop and egg in sauce, grilled quail salad with mixed herbs, wrapped New Zealand lamb roll with vegetables and mango chutney, buffalo over shiitake and crab-stuffed onaga roll. At lunch a decent buffet awaits in the patio setting. Don't miss the much acclaimed luau served Friday nights. The general ambiance is reminiscent of a family summer camp because of the high number of repeat guests and the nonchalance of the very accustomed staff.

Mauna Kea Beach Hotel

South Kohala 96743
882-7222, (800) 882-6060, Fax 882-7552
Rates subject to change.

After nearly three decades of appearing consistently at the top of nearly every list of the world's best resorts, the elegant Mauna Kea Beach Resort has closed for repairs, renovations and rejuvenation. She has earned her rest. Since Laurance Rockefeller opened the resort in 1965, it has set the standard for excellence in Hawaiian resorts. Scheduled to reopen in December 1995, this Grande Dame promises to reappear more elegant, with more priceless artworks and artifacts, and more luxuries to place her once again as the Queen of Hawaii's finest resorts. We can't wait.

The Mauna Lani Bay Hotel and Bungalows

One Mauna Lani Dr. (Mauna Lani Resort), Kohala Coast 96743
885-6622, (800) 367-2323, Fax 885-6183
Doubles $275-$475, Suites $750, Bungalows $2,500-$3,500. All major cards.

Opened in 1983, Mauna Lani Bay holds up as possibly the best resort property in Hawaii. Five 4,000-square-foot bungalows and 350 world-class rooms sit on 29 oceanfront acres, including three miles of shoreline dotted with bays and inlets. Once the getaway oasis for King Kamehameha III, this 3,200-acre resort gets raves for its historic acres of black lava, fifteen acres of royal fish ponds, ancient trails, caves and preserves. In the hotel's dramatic atrium lobby filled with fish, singing birds, a waterfall and orchids, you will be greeted by a gracious staff who will offer fresh-squeezed orange juice and a flower lei before leading you to your spacious room. Be pampered with a cool white and beige garden view, ocean view or oceanfront room, or one of Mauna Lani Bay's famed 4,000-square-foot bungalows with private pool and 24-hour butler service. The hotel features two outstanding ocean-side dining facilities, The Canoe

House and the sophisticated Le Soleil. Each year, the hotel holds what has become a foodie must, their "Cuisines of the Sun" summer camp, a small and prestigious gathering of the globe's culinary elite. Mauna Lani also made headlines with the first green-minded teen program offering eco-adventures for guests aged thirteen to seventeen. The resort's two eighteen-hole golf courses, home of the Senior Skins Game, were carved out of lava and are recognized as two of the best in the world, lush and picturesque challenges that offer ocean views between swings. If lying in a seaside hammock doesn't elevate your heartbeat enough, try fishing, hula aerobics, tennis, windsurfing, canoeing, aerobics, Hawaiian quilting, hula lessons, lei-making, weaving, jogging, snorkeling or scuba diving.

Ritz-Carlton Mauna Lani

One N. Kaniku Dr., Kohala Coast 96743
885-2000, Fax 885-8886
Singles & Doubles $285-$495, Suites $695-$2,800. All major cards.

This serene and extremely elegant resort opened four years ago on the same resort development as the Mauna Lani Bay Hotel. The rather formal 450-room, U-shaped hotel provides attentive service, gorgeous gardens, lovely European decor and a healthy dose of Ritz-Carlton-style. The rooms, big and well-appointed, have a capacious *lanai* ideal for leisurely breakfasting. The bathrooms are all marble, and large. For those desiring the ultimate in pampering, a concierge floor provides complimentary breakfast, snacks, tea and bar service as well as a long list of personal services. You have the choice of three dining rooms, a poolside café and enormous banquet facilities all of which are overseen by talented executive chef Amy Ferguson-Ota, one of the leaders of the Hawaii regional cuisine movement. The Ritz-Carlton offers two large, well-designed pools, a meticulously tended beach with a calm private cove for swimming, and a complete menu of water sports, including snorkeling and scuba. Tennis and golf facilities are superb. Ritz Kids children's program will take care of the little ones.

The Royal Waikoloan

P.O. Box 5000, Waikoloa 96743
885-6789, (800) 462-6262, Fax 885-7852
Singles & Doubles $115-$250. All major cards.

The Royal Waikoloan has some heavy competition from the megabuck resorts of the Kohala Gold Coast. However, this place does have an advantage or two: The resort is right on Anaehoomalu Bay, a huge crescent-shaped white-sand beach, and the area is loaded with Hawaiian artifacts and ancient history. The beach offers every conceivable water activity, including the best windsurfing on the Big Island. Two golf courses, six tennis courts, horseback riding and historical, garden and cultural tours draw repeat visitors. The spectacular entrance to the hotel is through an open-air lobby that overlooks the pool and gardens. Rooms are attractively furnished and face either the ocean, mountains or manicured gardens. Best reasonably priced accommodations on the burgeoning Kohala Coast. Nonsmoking rooms are available.

Luxury

Hilton Waikoloa Village

69-425 Waikoloa Beach Dr.,
Waikoloa 96743
885-1234, (800) HILTONS,
Fax 885-2902
Singles & Doubles $270-$325, Suites $450-$3,000. All major cards.

Formerly the Hyatt Regency Waikoloa, this fantasy-style resort built by developer Chris Hemmeter, is now in the hands of Hilton and carries a new name: Hilton Waikoloa Village. Living up to its reputation for having it all, set on 62 acres of former lava

rock, the resort now features a 1,241 room hotel in three buildings surrounded by lush, tropical gardens, streaming waterways and exotic wildlife. Guests can traverse the hotel via the silent trains, canal boats or walk the mile-long museum walkway, filled with a multi-million dollar collection of Pacific and Oriental art. A four-acre, man-made lagoon embraces the resort and is filled with tropical fish and six trained Atlantic bottlenose dolphins that reside in a protected part of the lagoon. Also on property is the Hilton Waikoloa Village Kohala Spa, a 25,000 square foot health spa offering European treatments including whirlpools, weight rooms, aerobics room, sauna, Finnish and Turkish Steam baths and other spa facilities.

Hotel King Kamehameha's Kona Beach Hotel

75-5660 Palani Rd., Kailua-Kona 96740
329-2911, (800) 367-2111, Fax 329-4602
Singles & Doubles $105-$195, Suites $200-$500. All major cards.

A central location in the heart of Kailua village, coupled with reasonable rates, makes this 460-room hotel a popular choice. Close to shopping, restaurants and a small beach, it's very convenient for those who don't wish to rent a car. On the hotel grounds is an air-conditioned mall with shops and Kona's only major department store, Liberty House. We recommend requesting a room overlooking the Kailua Pier where charter sport fishing boats unload their daily catch. Amenities include restaurants (the coffee shop is one of the few restaurants to serve 100 percent pure Kona coffee), cocktail lounges, tennis courts (with one of Kona's best tennis pros) and a pool. The clients range from tour groups to independent travelers.

Royal Kona Resort

75-5852 Alii Dr., Kailua-Kona 96740
329-3111, (800) 774-5662, Fax 329-9532
Singles & Doubles $150-$190. All major cards.

This 452-room hotel (formerly the Kona Hilton Beach & Tennis Resort) sits on a precipice jutting out into Kailua Bay, and not only offers vistas of the ocean and the bay but is within easy walking distance of Kailua village. The open air lobby is filled with the sounds of running water in the artificial lagoons and streams. Entrance to the rooms is through an open-air courtyard, and all rooms have views of either the ocean or the mountains. Rooms are neat and clean, with televisions, refrigerators and complimentary coffee-and-tea-making facilities. Other amenities include restaurants (the coffee shop overlooks the ocean), bars, tennis courts, shops and meeting rooms.

Moderate

Hawaii Naniloa Hotel

93 Banyan Dr., Hilo 96720
969-3333, (800) 367-5360, Fax 969-6622
Singles & Doubles $96-$144, Suites $189-$244. All major cards.

They've renovated the 325-room Naniloa, located on the water along scenic Banyan Drive. And it is beautiful. A huge, airy lobby with a bright pastel color scheme greets visitors. Amenities include a large, new swimming pool and a Chinese restaurant with fast, efficient service. The best location on Hilo Bay. Ask for a room above the fourth floor to get the best bay view.

Keauhou Beach Hotel

78-6740 Alii Dr., Kailua-Kona 96740
322-3441, (800) 367-6025, Fax 322-6586
Singles & Doubles $96-$165, Suites $235-$405. All major cards.

This oceanside hotel is an adequate budget hotel. Popular with local interisland travelers for its low rates, the Keauhou Beach is a shadow of its former self. The 310-room property is situated on a stark, rocky coastline that is dotted with tidal pools. Amenities include lushly landscaped gardens, tennis courts, a restaurant, pool and quick, easy access to one of Kona's best snorkeling beaches, Kahaluu.

Kona Surf Resort

78-128 Ehukai St., Kailua-Kona 96740
322-3411, (800) 367-8011, Fax 322-3245
Singles & Doubles $99-$185, Suites $375-$550. All major cards.

This 535-room resort is starting to show its age, but it is generally well maintained and situated in a lovely spot at the edge of Keauhou Bay, about seven miles from Kailua village. The architectural design of the resort is fabulous, centered around lush, tropical gardens and pools that can be seen from all levels, so you always feel as if you're outside. The ocean-view rooms provide breathtaking panoramas. Other amenities include tennis, golf, freshwater and saltwater pools, restaurants, bars, disco, shops and the largest convention facilities in Kona. Although the Kona Surf is right on the ocean, there is scant beach access. Do wander to the edge of the lava rock at night to see manta rays playing in the surf.

Volcano House

Hawaii Volcanoes National Park 96718
967-7321, Fax 967-8429
Singles & Doubles $79-$131. All major cards.

Volcano House is the world's only hotel perched at the edge of an active volcano. This 37-room rustic country lodge, located on Crater Rim Drive within the National Park (and thus subject to room-rate regulation by the U.S. Government), contains the original old building with a large lobby and fireplace and a newer, rather characterless, extension, which could definitely use some serious soundproofing. A few small rooms are in a separate building located between the main hotel and the Visitor Center. The hotel has a snack bar and a good restaurant (especially for breakfast and dinner, but beware lunch time when buses fill the parking lot and tourists fill the restaurant seats). The rooms are clean, spacious and well kept (request one of the rooms with the crater-rim view; they're worth the extra cost). Staying in the cool, misty climate is an experience that stays with you long after your tan has faded.

Practical

Dolphin Bay Hotel

333 Iliahi St., Hilo 96720
935-1466, Fax 935-1523
Studios $45-$55, 1 bedroom $75, 2 bedrooms $85. MC, V.

Located in a quiet residential section of Hilo called Puueo, only four blocks from downtown Hilo, this eighteen-unit hotel is one of our favorites. Don't expect a phone in the room, or for that matter, a pool or a restaurant, but every room does have a complete kitchen (the management encourages you to sample the fruit from the garden out back), and most rooms have Roman baths. The powers that be are friendly and helpful to visitors—they pride themselves on repeat guests—and they'll gladly help you decide what to see and where to eat. Only 40 minutes from Hawaii Volcanoes National Park.

Kamuela Inn

Kawaihae Rd., Kamuela 96743
885-4243, Fax 885-8857
Rooms $54-$79, with kitchen $83-$93, Suites $93-$165. AE, D, MC, V.

Located in the cool high-country of Waimea, this 31-room country inn is still just fifteen minutes from Hapuna Beach, one of the best white-sand beaches in Hawaii. Standard rooms and kitchenettes all have television. There is no restaurant on the property, but it's within walking distance of many fine restaurants and sights in historic Kamuela (also known as Waimea).

Kona Seaside Hotel

75-5646 Palani Rd., Kailua-Kona 96740
329-2455, (800) 367-7000, Fax 329-6157
Rooms $54-$90, Kitchenettes $85-$95. AE, D, MC, V.

In the heart of Kailua-Kona, this 255-room hotel offers reasonable room rates and room-car packages, two pools, a laundromat, Stan's Restaurant and a lounge. The rooms are clean, feature very basic furnishings and are simply decorated. A solid budget hotel.

Manago Hotel

Rte. 11, Captain Cook 96704
323-2642, Fax 323-3451
Singles & Doubles $38-$41. (Rates go up with floor level.) D, MC, V.

Situated in the historic coffee town of Captain Cook, the Manago exudes Old Hawaii. The three-story hotel, owned and operated by the Manago family since it was built in 1917, has wonderful ocean views, a voluptuous garden and old-fashioned hospitality. A new wing was added in 1977, bringing the room total to 42. Some rooms have private baths, while some must share the community bath. None of the rooms has a phone. The charm of the Manago Hotel is in its family-style restaurant and bar, where guests sit and "talk story" with the local residents. Also, the Managos staff the hotel themselves. More than a bargain, the Manago is a taste of a quickly disappearing Hawaii.

Parker Ranch Lodge

P.O. Box 458, Kawaihae Rd., Kamuela 96743
885-4100, (800) 707-4111, Fax 885-6711
Singles & Doubles $74, Kitchenettes $85.
AE, MC, V.

This small country motel has 21 rooms, all pleasantly furnished with king-size or double beds, phones and pastoral views. Located in the middle of Kamuela (Waimea), it's within walking distance of restaurants, bars and other attractions (no restaurant on the property).

Shirakawa Motel

Waiohinu 96772
929-7462, Fax 929-7423
Singles & Doubles $35. No cards.

This is for the more adventuresome traveler, who would like to experience the true aloha spirit of an earlier era in a 30s house. Mrs. Shirakawa rents out thirteen rooms, most sharing the bathroom at the end of the hall. The rooms are not exactly elaborate: A bed, perhaps a straight-back chair and a single bulb hanging from the ceiling. But a night at Shirakawa's is not about luxury and elegant room service. It's a trip to another time, where people sit in the kitchen and "talk story" about the old days and Mrs. Shirakawa greets each guest like a favorite relative. On a recent visit, we had to leave quite early in the morning, even before the nearby roosters began their chorus. The night before she had expressed concern that we wouldn't be able to get breakfast, but when we awoke the next morning we found that Mrs. S. had risen before us and baked a pineapple upside down cake (with fresh pineapple) for our morning meal.

Condominiums

Aston Kona-by-the-Sea

75-6106 Alii Dr., Kailua-Kona 96740
327-2300, (800) 922-7866, Fax 327-2733
Studios $135, 1 bedroom $140-$160, 2 bedrooms $160-$200. All major cards.

Facing a scenic but rocky beach, this 86-unit condominium features studio, one- and two-bedroom units, with a pool on the property. The units are spacious with private *lanais* and complete kitchens.

Aston Royal Sea Cliff Resort

75-6040 Alii Dr., Kailua-Kona 96740
329-8021, (800) 922-7866, Fax 236-1887
Studios $135, 1 bedroom $140-$160, 2 bedrooms $160-$200. All major cards.

These luxuriously appointed studios and one- or two-bedroom units sit right on the ocean. Several of the 148 units have wheelchair access. Air conditioning, television, a full kitchen and quality furnishings are included in each unit. Amenities on the property include tennis courts and two pools—one saltwater and one fresh.

The Bay Club at Waikoloa Resort

P.O. Box 5525, Kamuela 96743
885-7979, (800) 305-7979, Fax 885-7780
One bedroom $185-$205, two bedrooms $220-240.

The Bay Club offers top-notch condos with a Mediterranean flair. Prices include a continental breakfast and shuttle service to nearby boutiques. If the snorkeling and water sports aren't for you, then two championship golf courses, tennis courts, and an exercise room will keep you busy; room amenities include gourmet kitchens and large *lanais* with wet bars.

Kanaloa at Kona

78-261 Manukai St., Keauhou 96740
322-2272, (800) 777-1700, Fax 322-3818
One bedroom $165-$200, 2 bedrooms $195-$235, 3 bedrooms $235 $255. All major cards.

We love the atmosphere here, we love the beautiful units and we love the in-house restaurant. What more can we say? These one, two- and three-bedroom luxury condos border a golf course on one side, a secluded bay for snorkeling on another, and the blue waters of the Pacific on the third side. The well-appointed and well-decorated units have garden or ocean views, and the ocean units include separate wet bars and Jacuzzis. Each unit features koa wood interiors, ceiling fans and television sets. Other amenities include an excellent restaurant on the premises (Edward's at the Terrace, see Big Island Restaurants), tennis courts, barbecue facilities, pool, recreation-meeting rooms and shoreline access (although there is no beach). The units are first class, and the grounds are impeccable. One of the best condominiums in all of Kona.

Kona Tiki Hotel

75-5968 Alii Dr., Kailua-Kona 96740
329-1425, Fax 327-9402
Rooms $54-$59. No cards.

One of the best buys in Kona: an apartment/hotel right on the ocean with only seventeen units. Rooms are either standard or with kitchen. Amenities include a swimming pool and great views. Keep in mind that you get what you pay for: no air conditioning (the ceiling fan circulated the trade winds and kept us happy) nor room phones.

Kona White Sands Apartment/Hotel

77-6467 Alii Dr., Kailua-Kona 96740
329-3210, (800) 553-5035, Fax 326-4137
Studios $60. MC, V.

These old units get a lot of return business, because of their location on Alii Drive adjacent to the White (or Magic or Disappearing) Sands Beach. They're inexpensive, and the people are friendly. There are only eight units, five of which are vacation rentals, so you'll need to reserve early. All have kitchen areas (some nicer than others) and *lanais*. Every unit faces the ocean, which will either lull you to sleep or keep you awake!

Mauna Lani Point Condominiums

HCR #2, Box 4600, Kohala Coast 96743
885-5022, (800) 642-6284, Fax 885-5015
One bedroom $240-$325, 2 bedrooms $410, 3 bedrooms $500. All major cards.

Located in the luxurious Mauna Lani Resort, these one-, two- and three-bedroom units offer 1,000 to 1,500 square feet of living space and include oversize baths, fully equipped kitchens with European cabinetry, washer and dryer and central air conditioning. Guests have the use of the Racquet Club, the Francis I'i Brown Championship Golf course, Olympic-size pool, weight room, Jacuzzi and sauna. The grounds are well manicured, the resort divine. Staying here is heavenly.

Mauna Lani Terrace Condominiums

P.O. Box 4500, Kawaihae 96743
883-8500, (800) 822-4252, Fax 885-4022
One bedroom $280, 2 bedrooms $365, 3 bedrooms $475. All major cards.

Adjacent to the Mauna Lani Bay Hotel, these one-, two- and three-bedroom condominium units scream luxury, and contain all the amenities one would expect in a plush

condo: Exquisite decor, private *lanais*, wet bars, complete laundry facilities and central air conditioning. Access to all of the resort's sports activities (golf, tennis, health club, pool). Ask for a discount if you plan to stay more than seven nights.

SeaMountain-Colony One

Punaluu Black Sand Beach, Pahala 96777
928-8301, (800) 488-8301, Fax 928-8008
Studio $89-$99, 1 bedroom $115-$126, 2 bedrooms $146-$161. MC, V.

Punaluu is one of the lovely black-sand beaches offered up by Big Island volcanoes. Of the 76 SeaMountain condominium units, nearly half are available for daily rentals. The units, from studio to two-bedroom suites, are privately owned and vary from basic amenities to opulently furnished homes. Just a one-minute drive or a seven-minute walk from the beach (which can be placid one day and fraught with boiling surf and dangerous currents the next day). The SeaMountain Golf Course is on property, along with a swimming pool. The closest town is Pahala, a sugar cane plantation village, about five miles away. A Buddhist temple, Wood Valley, where the Dalai Lama has come to speak, is about a ten-minute drive from the resort. This is a very dramatic area with a black sand beach, wind-swept vegetation and thundering surf. It's a spot that stirs the imagination and allows glimpses into what ancient Hawaii must have been like.

We're always interested to hear about your discoveries, and to receive your comments on ours. Please feel free to write to us, and do state clearly exactly what you liked or disliked.

Bed & Breakfasts

Adrienne's Bed & Breakfast

85-4577 Mamalahoa Hwy., Captain Cook 96704
328-9726, (800) 326-2272, Fax 328-9787
Rooms $40-$70. MC, V.

Here's heaven for movie buffs. The owner used to work in a video store and has 1,000 movies for the VCRs. On Route 11 just a mile south of the road leading to the Place of Refuge (Route 160), Adrienne's has four units, including a single in the loft of the main house that has a secret: a fabulous 180-degree ocean view. The other three bedrooms all have private entrances and baths. Other amenities include a whirlpool bath. Adrienne bakes breads for breakfast and serves them with fresh fruit juices. No smoking, no pets.

Adrienne's Casa Del Sol Bed & Breakfast Inn

77-6335 Alii Dr., Kailua Kona 96740
326-2271, (800) 326-2272, Fax 326-2272
Rooms $80-$150. MC, V.

Adrienne's deluxe bed-and-breakfast is located next to the ocean, and each of the five rooms has a view of the Pacific. Two of the rooms are actually mini-apartments with bedroom, bath, kitchen and living room. The other three rooms each have a private bath. Also on the grounds are swimming pool and spa. Adrienne won't let her guests go hungry and serves up a breakfast buffet every morning complete with 100 percent Kona coffee, muffins, popovers, pastries, juice, fruit and homemade bread. Seniors take note, Adrienne frequently gives the "chronologically gifted" a discount.

Carson's Volcano Cottage

P.O. Box 503, Volcano 96785
967-7683, (800) 845-LAVA, no fax
Rooms $75-$140. MC, V.

Owner Tom Carson loves to tell the story about the guest who was so taken with the romantic environment here that he proposed. You don't have to go quite that far, but be warned this is a very provocative place. Two cottages to choose from: an individual, private cottage or a three-room cottage, both with private baths and private entrances. Every room has unique furnishings: Hawaii 1940s, Asian, Polynesian, Victorian or country-inn. Hot tub, wood burning stove and elaborate breakfast made by Carson or his wife, Brenda.

Chalet Kilauea Inn at Volcano

P.O. Box 988, Volcano 96785
967-7786, (800) 937-7786, Fax 967-8660
Rooms $75-$225. AE, D, MC, V.

Just one mile from the Hawaii Volcanoes National Park is this unique art-filled bed and breakfast. Owners Brian and Lisha Crawford have collected art and unusual furniture from their travels and filled this charming bed-and-breakfast with their treasures. The main house has four rooms plus a "treehouse suite," a two-story hideaway with the master bedroom upstairs enjoying a 360-degree view of the forest and a living room-kitchenette downstairs. A stay here includes full gourmet breakfast, complimentary afternoon tea and unlimited use of the Jacuzzi. Also available are five separate vacation homes, with complete kitchens for those who wish to cook.

The Dragonfly Ranch

P.O. Box 675, Honaunau 96726
328-2159, (800) 487-2159, Fax 328-9570
Rooms $70-$150. MC, V.

This is a fabulous place, so book at least two to three months in advance. It's located just two minutes from Puuhonua O Honaunau National Park (Place of Refuge), where ancient Hawaiians went to pray and to seek sanctuary. You can see why the Hawaiians thought this area was mystical by just walking on the lush grounds. Owners Barbara Moore-Link and David Link have a variety of little cabins tucked away on their property: the Outdoor Waterbed Honeymoon Suite (which sums up the jungle location with wonderful view of Honaunau Bay), Redwood Cottage (located in a meadow with a hammock on the deck) and Writer's Studio (with outdoor shower in the midst of lush vegetation). Barbara is an expert in the Hawaiian art of *lomilomi* massage. David is a musician, with a wonderful selection of music (all cottages have great sound systems) and there is even a professional recording studio on the property. This is the place to recoup from burnout. It has worked for so many guests, that people return year after year.

Haili House Inn

239 Haili St., Hilo 96720
969-7378, Fax 969-7378
Rooms $75 with half bath, $90 with full bath. MC, V.

One of the most beautifully restored historic homes in Hilo. Stepping into Haili House is stepping back in time: every room is decorated with mementos of Old Hawaii. There are five rooms to rent, four of them have a toilet and basin (no shower or tub) and one has a full bath. As much as we love a private bath, we couldn't resist the rooms with a half-bath. First of all they were quieter (located in the back of the house) and second, the Hawaiiana decor seemed more inviting. The location of Haili House itself couldn't be more perfect—just a half a block to the Lyman Museum and walking distance to everything in downtown Hilo.

Hale Kukui

P.O. Box 5044, Kukuihaele 96727
775-7130, (800) 444-7130, Fax 775-7130
Studio $74, 2 bedrooms $96, 3 bedrooms $150.

For those who want to get away from it all, Hale Kuki is a guest cottage located on 4.2 acres overlooking Waipio Valley. The house can be rented as a studio, two or

three bedroom units. Each unit has a living room, kitchenette, private full bath and *lanai.* The surrounding property includes a two-acre, organic orchard with 30 different species of tropical fruit and a stream which flows year-round.

Hale Ohi'a Cottages

P.O. Box 758, Volcano 96785
967-7986 (800) 455-3803, Fax 967-8610
Cottages $60-$85. DC, MC, V.

Nestled on beautifully landscaped grounds just a mile from Volcano National Park, this once was the historic Dillingham summer estate. Built in 1931, Hale Ohi'a cottage was once the gardener's cottage. It is a charming two-story house with three bedrooms, a large living room and a complete kitchen. Also available is Hale Lehua Cottage (once a private study in the days of the Dillingham Estate), a one-bedroom house centered around a lava rock fireplace.

Holualoa Inn

P.O. Box 222, Holualoa 96725
324-1121, (800) 392-1812, Fax 322-2472
Rooms $100-$150. AE, MC, V.

Just five miles from Kailua-Kona in the artists' town of Holualoa, this bed-and-breakfast is in a custom-designed wooden home. Secluded and private, the home is at the 1,200-foot elevation on a 40-acre working coffee farm. The house features a rooftop gazebo, with panoramic views of the countryside and those delicious Hawaiian sunsets. Each of the four guest rooms has a private bath. Breakfast always includes fresh-roasted Kona coffee, produced right on the grounds of the inn, island fruit picked on the trees surrounding the inn, and fresh baked scones.

Kilauea Lodge

P.O. Box 116, Volcano 96785
967-7366, Fax 967-7367
Rooms $85-$105. MC, V.

This place rings our chimes and, in fact, is our favorite bed-and-breakfast on the Big Island. Located in the high-mountain rural village of Volcano, at 4,000 feet, this deluxe bed-and-breakfast lodge has two buildings and a cottage. The oldest building, our favorite, has four bedrooms and fireplaces (complete with wood, kindling, newspaper and matches), well-designed private baths and country-inn decor. A one-bedroom cottage is also available. Next door is a new, seven-room building with central heating and a large common room with a huge fire place and plenty of books. Honeymooners take note—book the deluxe room in the new building with its own fireplace and a view of the garden. Thankfully, we wake up hungry, since breakfasts include local fruit, a main course and local (as in Kona) coffee. Unfortunately, others also find it wonderful, so book your reservation a month in advance.

Morningstar Meadow

P.O. Box 2396, Kamuela 96743
885-7674, Fax 885-7674
Rooms $60-$85. No cards.

Owner Dee Dickson loves to cook and her gourmet breakfasts are reason alone to stay here. Her meals are heavy on fresh fruit and produce and light on fat and cholesterol. When we ate here, breakfast began with stuffed-baked apples, followed by fresh spinach frittata with grilled tomato. The next morning Dee whipped up her famous Scottish Coast breakfast: bangers, mashed potatoes with leeks, grilled tomatoes, fresh oatmeal scones and just picked Waimea strawberries. Aside from the food, this elegant country home sits at the 3,000 foot elevation in the rolling hills of Kamuela.

My Island

P.O. Box 100, Volcano 96785
967-7110, Fax 967-7719
Rooms $35-$70. No cards.

My Island, located at the edge of Hawaii Volcanoes National Park, offers six rooms. Three rooms share two and a half baths in a 100-year-old historic, missionary-style home surrounded by botanical gardens and a lush, fern-filled jungle. The other three rooms are

garden apartments with private baths and entrances. My Island is known for their "stuff yourself" breakfasts. Manager Kii Morse daily prepares a full-cooked breakfast consisting of juice, fruit, meat and a main entrée. My Island Inc. also serves as reservation headquarters for 36 Big Island bed-and-breakfasts.

Rainforest Retreat

HCR 1, P.O. Box 5655, Keaau 96749
982-9601, Fax 966-6898
Rooms $49-$69. MC, V.

Located in the middle of not only a rain forest, but also one of the largest orchid nurseries in Hawaii (specializing in cattleya and phalaenopsis). Choose to stay at either the Ohai House, with complete kitchen and view from the second story of Mauna Kea Volcano or a 400-square-foot garden studio with kitchenette. Riding lessons on property are also available.

Reggie's Tropical Hideaway

P.O. Box 1107, Kealakekua 96750
322-8888, (800) 569-0702, no fax
Rooms $40-$60. No cards.

So you want to get away from it all? This charming older Hawaiian-style house has two rooms for rent in the main house and a separate two-bedroom house. The grounds include two acres, with ocean and mountain views and banana and coffee plants.

Volcano Bed & Breakfast

P.O. Box 998, Volcano 96785
967-7779, (800) 736-7140, Fax 967-8660
Rooms $55-$75. AE, D, MC, V.

Here's a big rambling three-story house with five rooms (shared bath) in a peaceful mountain setting. Lush vegetation surrounds this home in the heart of the cool climate. Rooms are open, airy, clean and comfortable. Continental breakfast includes homemade bread, muffins, fruit and coffee.

Waimea Garden Cottage

P.O. Box 563, Kamuela 96743
885-4550, (800) 262-9912, Fax 885-0559
Rooms $85-$105, 3-night minimum. MC, V.

Just eight miles from Hawaii's best beach, two charming cottages rest on more than an acre of ground, with their own stream at the foot of the Kohala Mountains. Now for the indoor niceties: fireplace, TV, phone, French doors and patio with barbecue. Towels, robes and backrests for the beach are provided. You cook your own breakfast, but owner Barbara Campbell will stock your refrigerator with your favorite food. She reckons that this way, guests can sleep as late as they like and have a leisurely breakfast when they want it. Barbara, a former marketing manager for the prestigious Kona Village Resort, also books bed and breakfasts. Not just any B & Bs, she has personally inspected and selected the 100 best B & Bs in Hawaii.

Waipio Treehouse

P.O. Box 5086, Honokaa 96727
775-7160, Fax 775-7160
Rooms $225 for 1 night, $175 for 2 or more nights. MC, V.

Okay, so $225 sounds like a lot for a bed-and-breakfast, but for those romantics who just adore the thought of spending a night sleeping in the trees, this is a bargain. The treehouse actually sits 30 feet up in a 60-foot monkeypod tree. Romantic to the max: the light from the moon filters in through a skylight, a waterfall is just outside and a *furo* (Japanese wood-burning hot tub) is nearby. There's even a kitchen for late night snacks. There are two other houses (on the ground) on the property which are nice, but we found the treehouse well worth the $225.

The "Big Island," which actually is the island of Hawaii, is the newest and largest of the islands, and is the southernmost in the chain. It is more than twice the size of all the other islands combined. Here, every type of geographical terrain known can be found (except the deserts of the Sahara and the extreme ice of the Arctic).

Nightlife

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Bars

Harrington's

135 Kalanianaole St., Hilo 96720
961-4966
Open daily 4:30 p.m.-10 p.m. MC, V.

For a view to go with drinks and sunset music, this is a relaxing bar overlooking the Ice Pond at Reed's Bay. Entertainment Monday through Saturday nights.

Huggo's

75-5828 Kahakai Rd., Kailua-Kona 96740
329-1493
Open daily 4 p.m.-12:30 a.m. All major cards.

With an on-the-water location, Huggo's is splendid (see Big Island Restaurants). You can watch the sun go down or listen to the waves lapping on the lava shores below. Happy hour, from 4 p.m. to 6 p.m., offers convivial conversation. Entertainment 9 p.m. to midnight every night, ranging from spicy Hawaiian music to cool jazz.

Karaoke Bar

Hawaii Naniloa Hotel
93 Banyan Dr., Hilo 96720
969-3333
Open daily 11 a.m.-midnight. All major cards.

Always wanted to be a star? You can sing along to karaoke music Thursday through Saturday nights beginning at 7 p.m. Some of the regulars are unbelievably good.

Kona Bowl Lounge

75-5586 Ololi Rd., Kailua-Kona 96740
326-2695
Open daily 7 p.m.-2 a.m. MC, V.

Hard to believe that a "happening" spot is in a bowling alley, but it's true. This is the place the local crowd goes to sing karaoke six nights a week. On Monday nights, the four big screens dominate the atmosphere with Monday night football and other sports.

Lehua's Bay City Bar & Grill

11 Waianuenue Ave., Hilo 96720
935-8055
Music Sat. 8:30 p.m.-1 a.m. AE, DC, MC, V.

There's a variety of entertainment along with the burgers and sandwiches. The good times range from country music to stand up comedians. The "stage" is minuscule, but the spirit is sincere.

Dancing

Eclipse

75-5771 Kuakini Hwy. Kailua-Kona 96740
329-4686
Dancing Wed.-Sun. 6 p.m.-10 p.m. All major cards.

One of Kona's few dancing spots, music varies throughout the week from foot-stomping country-western to romantic big band. The crowd is usually very enthusiastic and out on the dance floor for every number.

Fiasco's

Waiakea Square Warehouse, Hwy. 11 (near Banyan Dr.), Hilo 96720
935-7666
Open nightly 8:30 p.m.-1:30 a.m. Cover charge. All major cards.

For locals and visitors alike, this restaurant/club is ideal for quick meals and after-work partying. The attractions also include dancing at night. The bar is cooler and quieter than the dining room. Wednesday through Saturday, the upstairs club opens for dancing, everything from country to rock and roll.

Luaus

Hotel King Kamehameha's Kona Beach Hotel

75-5660 Paleni Rd., Kailua-Kona 96740
329-2911
Luaus Sun., Tues. & Thurs. 5:30 p.m.-8:30 p.m. All major cards.

The food is not as lavish as at the Kona Village luau, but it is authentic (with some American dishes thrown in). There are some 22 courses ranging from pork to sushi, open bar and a full-on Polynesian show. Cost is $49 per person.

Royal Kona Resort Luau's Drums of Polynesia

(formerly Kona Hilton Luau)
Kona Hilton,
75-5852 Alii Dr., Kailua-Kona 96740
329-3111
Luaus Mon., Fri. & Sat. 6 p.m.-9 p.m. All major cards.

An outdoor feast, with all the ritual of an old-fashioned Island-style party, heralds guests to sample not only liquid spirits (at an open bar) but a cultural menu as well. The Royal Kona provides one of the best Polynesian shows around. The luau takes place oceanside, the chef prepares a few non-Hawaiian items (such as broiled steaks) in the buffet for reticent Hawaiian food fans. The fee for the evening entertainment, liquid libations and exotic culinary feast is $49.

Kona Village Resort Luau

Kona Village Resort, P.O. Box 1299, Kailua-Kona 96740
325-5555
Luaus Mon. & Fri. 5 p.m. All major cards.

Can one visit Hawaii and not attend a luau? Yes, but a good luau really shouldn't be missed. The best luau on the Big Island (and some say in all of Hawaii) can be found on Friday nights at the secluded Kona Village Resort. The menu includes traditional food prepared in the ancient way, such as *kalua* pig (baked in an *imu* pit), chicken prepared with taro tops and coconut milk, *laulau* (pork, fish and taro tops steamed in ti-leaf bundles), *poisson cru* (a Tahitian dish of raw fish marinated in coconut milk and lime juice), steamed *ulu* (breadfruit), *aama* crab, *tako poke* (raw octopus in a chili-pepper marinade) and *kulolo* (taro pudding, steamed in banana leaves). Cost is $63 per person and includes food, wine, Polynesian show and tip.

Volcano Grounds

Royal Waikoloan, off Queen Kaahumanu Hwy. (Hwy. 19), Waikoloa 96743
885-6789
Luau Sun. 6 p.m.-9 p.m. All major cards.

An *imu* ceremony, where the luau pig is ceremoniously removed for serving, is a must-see. The spirited Polynesian cast offers conventional luau entertainment with zestful appeal. The dinner package (including open bar) is $42 per person and $22 for children ages six to twelve; under five years old, free.

A WORD ABOUT EARTHQUAKES:

The Big Island is subject to relatively frequent earthquakes generated by its active volcanoes. You may feel one while you are here, but few actually cause damage.

Shops

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Antiques

Dragon Mama

266 Kamehameha Ave., Hilo 96720
934-9081
Open Mon.-Sat. 9 a.m.-4 p.m.

Constantly changing collection of Japanese antiques such as dressers, lamps, sewing boxes. There always appears to be a supply of antique kimonos. Dragon Mama is a wonderful place to browse. If you are looking for a specific Japanese antique, they can help you.

Hula Heaven

Kona Inn Shopping Village, Kailua-Kona 96740
329-7885
Open daily 9 a.m.-9 p.m.

Looking for vintage Hawaiiana? This is the place for antique aloha shirts in mint condition with those wonderful coconut and mother-of-pearl buttons, old hula dolls, original Matson menu art and tons of other collectibles.

Seconds to Go

Honokaa 96727
775-9212
Open Mon.-Sat. 10 a.m.-5 p.m.

Located on the main street in Honokaa, Seconds to Go is like going through grandma's attic. Owner Elaine Carlsmith seems to have a magic source for finding treasures like antique kimonos, aloha shirts, kitchenware, antique doors, windows, even bath tubs. She can also help you hunt down hard-to-find antiques.

Arts & Crafts

Ackerman Gallery

P.O. Box 961, Kapaau 96755
889-5971
Open daily 10 a.m.-5:30 p.m.

Well worth the drive up to Hawi is seeing this restored turn-of-the-century building which now houses works by Big Island artists. The building was once a showroom for the Model A and then it was a gas station. In its latest incarnation, it features the impressionist oils of owner Gary Ackerman, the sculptures of Greg Pontius (such as a kiawe-wood mother and calf humpback whales), koa furniture of Jer Houston, translucent Norfolk pine bowls of Kelly Dunn, sculptures from lava by Leimana Pelton, photos of flowing lava by Brad Lewis and numerous other artists.

Art Center at Mauna Lani

2 Mauna Lani Dr., Kohala Coast 96743
885-7779
Open Mon.-Sat. 9 a.m.-6 p.m., Sun. noon-6 p.m.

Set among fields of desolate lava, this handsomely arranged gallery sells high-quality art at astronomical prices, such as the

photographs and small bronzes for upwards of $12,000. At openings, jazz concerts are held on a little deck overlooking a golf course and, beyond that, the ocean. Part of the collection constitutes a museum of Asian art and antiques from the Herman F. Miller Estate collection, not for sale, but beautiful to behold. You'll find paintings and sculpture by some of Hawaii's top artists, photographs by Brett Weston, son of Edward Weston, and work by other well-known artists like Bufano, Erte and Tzee. Exhibits change frequently.

Dan Deluz's Woods

760 Kilauea Ave., Hilo
935-5587
Open Mon.-Sat. 9 a.m.-5 p.m.

64-1014 Mamalahoa Hwy., Waimea 96743
885-5856
Open daily 9 a.m.-5 p.m.

Museum-quality pieces—mainly bowls, with some platters—carved from koa, milo and Norfolk pine, are owner and proprietor Dan Deluz's stock-in-trade. A veritable museum of Island woods carved by Deluz occupies one wall. These are not for sale, but a collection of 40 similar pieces can be ordered for a mere $10,000. For $6,000 you can get a set of 40 smaller pieces with covers. Just about whenever you drop in, the owner will be happy to take you on a tour of the workshop. On weekdays, Deluz can be found in the Hilo store and on weekends at the Waimea store.

Gallery of Great Things

Parker Square, Kamuela 96743
885-7706
Open Mon.-Sat. 9 a.m.-5 p.m.

We like to wander through the rooms of this old tin-roofed shack, where modern track lighting lines the open-beamed ceiling, picking out here a rice-paper woodblock print, there an etched glass panel, over there a coconut scraper. The quality is top notch, whether you're looking at silk scarves and caftans by Susun Schulze and others, wooden bowls and boxes, or authentic Panama hats. You'll also find some genuine antiques—celadons from Thailand, for example—and some authentic artifacts from New Guinea and elsewhere, including Polynesia and the Philippines, some of them museum quality.

Gamelan Gallery

277 Keawe St., Hilo 96720
969-7655
Open Mon.-Fri. 9 a.m.-5 p.m., Sat. 9 a.m.-4 p.m.

Open in 1990, this shop specializes in objects from Indonesia, Melanesia, Nepal and Thailand such as sterling silver jewelry, hand-woven *ikats* (some of which have been made into vests), Indonesian masks and some intricately hand-carved, hand painted medicine cabinets.

Hawaiian Artifacts

R.R. 1, P.O. Box 139, Papaikou 96781
964-1729
Open Mon.-Sat. 9 a.m.-5 p.m.

About six or seven miles outside Hilo, on the scenic route going north to Honokaa, you'll find Paul and Barbara Gebhart's little gallery. Paul, a former student of Dan Deluz, carves fish and birds, in addition to the usual wooden bowls, and strings palm seed and kukui-nut leis. One wide shelf displays local shells and another contains shells from all over the world.

Kamaaina Woods

P.O. Box 982, Honokaa 96727
775-7722
Open Mon.-Sat. 9 a.m.-5 p.m.

Here's the place to watch artisans take a raw koa log and carve it into a work of art. Hundreds of bowls, mainly koa, milo and other local woods. Prices are moderate.

Topstitch Fiberarts Espresso Galleries

Parker Ranch Shopping Center, Kamuela 96743
885-4482
Open Mon.-Fri 9:30 a.m.-5 p.m., Sun. 10 a.m.-3 p.m.

Separated by an arched doorway, these shops spill over into each other. The keynote here is taste. The small selection of wood,

mainly milo, koa and Norfolk pine, is nicely finished. The Hawaiian quilts would be handsome as wall hangings or bed spreads. Small items such as fabric bouquets and sachets make fine small gifts, as does the nice selection of Hawaiian books and Pacificana.

Waipio Art Works

P.O. Box 5091, Kukuihaele
775-0958.
Open daily 8:30 a.m.-5 p.m.

Here, browse among a fine selection of exotic wood bowls and trays, notably some of tamarind by Scott Hare Schuler, a few oils, photographs and prints, as well as art glass, pottery and the ubiquitous T-shirts and costume jewelry. The two-room shop has a marvelous back view of tin-roofed shacks and an anomalous collection of weather-beaten vehicles.

Clothes

As Hawi Turns

Hawi 96719
889-5023
Open Mon.-Sat. 10 a.m.-6 p.m., Sun. 11:30 a.m.-3:30 p.m.

Old dresses, handmade *pareus,* slippers, swimsuits, crafts and unique skirts, blouses and pants are in this tiny boutique in Hawi. Prices are not cheap, but the clothes are high quality. There always seems to be a sale or at least a half-off rack for the budget-minded.

Big Island Hat Company

Kona Inn Shopping Village, 75-5744 Alii Dr., Kailua-Kona 96740
329-3332.
Open daily 9 a.m.-9 p.m.

Whether you fancy a Panama (not a fino), a woven-fiber cloche accented by a broad pink band, or a jaunty number reminiscent of the one Maurice Chevalier tipped in many a movie, they're all here and more. There are also simpler visor-brimmed hats for the beach and a small selection of thongs. We suspect that the latter are there so they can truly claim to outfit you from head to foot ... so long as you leave out everything in between.

Christel's Collectibles

Kona Inn Shopping Village, 75-5744 Alii Dr., Kailua Kona 96740
326-7577
Open daily 9 a.m.-9 p.m.

Small boutique specializing in whatever strikes Christel's fancy. She has lacy lingerie from France and Italy, and batik dresses and pants. Whatever is "in," Christel's has it and you can be sure that it will be one of a kind.

Hawaiian Hemp Company

P.O. Box 2056, Pahoa 96778
965-8600
Open daily 10 a.m.-7 p.m.

Nearly everything in this shop is cannabis based (no, not the smoking kind of marijuana but the hemp variety). A wide range of clothing (the hemp is imported from China and Hungry, the clothes are handmade on the Big Island), such as skirts, blouses, jackets, shirts, pants and shorts. Prices are reasonable for handmade clothes (shorts are around $30, pants $75-$80, jackets $50-$80). There are even hemp tennis shoes and baseball caps. They also stock hemp seed–based products like oils, cosmetics and lip balm, plus books on cannabis (how to grow it, why it should be legalized) and art that was cannabis inspired. You'll kick yourself if you don't come and at least browse through this shop.

Noa Noa

Kona Inn Shopping Village, 75-5744 Alii Dr., Kailua-Kona 96740
329-8187
75-5707-C Alii Dr., Kailua-Kona 96740
329-1902
Kings' Shops, Waikoloa 96743
885-5449
Open daily 9 a.m.-9 p.m.

Everything in Noa Noa is an original, handmade in Indonesia, where owner Joan Simon resides. In addition to brightly col-

ored dresses, shirts, shorts, skirts and tops, you'll find an excellent assortment of men's shirts. In the Kona Inn Shopping Village store you'll find a shelf of twelfth- to nineteenth-century Asian ceramics and Indonesian masks and weavings.

Princess Kaiulani

Waimea Center, Waimea 96743
885-2177
Open Mon.-Fri. 10 a.m.-6 p.m., Sat. 9 a.m.-5 p.m.

Designer muumuus, not those big floppy dresses in which everyone looks either pregnant or enormously overweight. These are flattering dresses from size 4 to 26. Choose from a range of designers from the Victorian look of Princess Kaiulani to the elegant design of Elizabeth Kate's Tahitian style. The store is not just muumuus, but other types of Hawaiian wear, sweaters, lingerie, jeans and casual outfits.

Sig Zane Designs

140 Kilauea Ave., Hilo 96720
935-7077.
Open Mon.-Sat. 9 a.m.-5 p.m.

Sig Zane designs the fabrics here, which begin at $10 a yard for 100 percent cotton, and then turns them into elegant, tasteful dresses that go for $15 to $200. Florals predominate—hyacinths, Tahitian gardenia and a variety of Hawaiian exotics. And if dresses strike you as too formal, there's sure to be a *pareu,* T-shirt, or sarong that will turn you on. Wonderful selection of Hawaiian music cassettes.

Food

Big Island Candies

500 Kalanianaole Ave., Hilo 96720
935-8890
Open daily 8:30 a.m.-5 p.m.

This is the only retail outlet for some of the best chocolate on the island. Though the company has been in business over a decade supplying bakeries and other commercial enterprises, this open-to-the-public factory is a more recent addition. Our favorites are Kona macadamia nuts hand-dipped in milk and dark chocolate, and shortbread macadamia nut cookies, also dipped in chocolate. A small snack shop on the premises offers counter service for visitors.

Hawaiian Macadamia Nut Plantation

P.O. Box 707, Honokaa 96727
775-7743
Open daily 9 a.m.-6 p.m.

You'll know you're approaching the Macadamia Nut Factory when you see the sign that reads "Watch out for nuts crossing the road." The usual cookies, candies and the eponymous nuts are the mainstays here. You can watch the process of chocolate-making through glass panels that separate the factory from the sales area. Be warned—prices here may equal or exceed those charged in town.

Suzanne's Bakeshop

75-5702 Alii Dr., Kailua-Kona 96740
329-3365
Open Mon.-Fri. 5 a.m.-4:30 p.m., Sat. 5 a.m.-2 p.m., Sun. 5 a.m.-10 a.m.

Early birds and night owls alike gravitate toward Suzanne's Bake Shop, where they can munch on bear claws, butter cookies, apple pie and health food bar cookies with a cup of Kona coffee, or take them out to eat while strolling along Alii Drive. The quality of goodies here is several notches above the usual fare.

WORTH THE WAIT

How long does it take to grow a pineapple? After all, they look big, but not that big. You'll have to wait somewhere between a year and a half and two years to enjoy the fruit, which, by the way, was brought to the Islands by the Tahitians.

Gifts

Cook's Discoveries

Waimea Center, Hwy. 19, Waimea 96743
885-3633
Open Mon.-Sat. 10 a.m.-6 p.m.

We highly recommend going to Cook's Discoveries in the historic Spencer House in the middle of the Waimea Center. For more than a century, the Spencer family's two-story home, built in 1850 (in what was then the heart of Waimea town), served as a general store. Big Island families used to come to Spencer House for the necessities like taro and nails, but also for luxuries like sweets, hats and fine soaps. The Spencer House is once again open under the name Cook's Discoveries (owned by Patti and Bill Cook, no relation to Capt. James Cook who "discovered" Hawaii). This shop is filled with "Made in Hawaii" products ranging from a twelve-foot *pololu* (spear) to a three-inch koa key ring. Everything Hawaiian is here: koa, sandalwood, coconut, mango and avocado boxes and bowls. Hawaiian books and language tapes, Hawaiian music, hula implements, Hawaiian quilts and collectibles. Island clothing from aloha shirts to T-shirts. Originals and prints by Big Island artists like Herb Kane, Harry Wishard, Kathy Long and Doug Po'o loa. Delicious local food products like triple chocolate chunk cookies (they offer free samples, trust us, one cookie is not enough), organic Kona coffee, fresh Waipio poi and poi cake, lemon-macadamia and guava-rum truffles, even poi dog biscuits.

Crystal Gallery

75-5699 Alii Dr., Kailua-Kona 96740
329-8188
Open daily 9 a.m.-9 p.m.

Howard Ritchie guarantees that his blown-glass sculptures are made from oven-annealed Pyrex, which gives his sailfish, or the hummingbird delicately thrusting its beak into a lilac-colored flower, or the ship inside the bottle a better-than-even chance of getting home intact. Ornaments and bells begin at $7, while complicated pieces can cost as much as $500.

The Futon Connection

104 Keawe St., Hilo 96720
935-8066
Open Mon.-Sat. 9 a.m.-5 p.m.

Wall hangings in natural fibers, floral fans in pastels, Japanese dolls, macramé, handmade costume jewelry, whimsical footstools supported on sneaker-shod legs and, of course, futons, typify the items that come and go in this store—which is more reminiscent of Southern California than sleepy Hilo.

Grass Shack

Kealakekua 96750
323-2877
Open daily 9 a.m.-5 p.m.

The Grass Shack takes its name from the *hapa-haole* (part foreign) Hawaiian song "I want to go back to my little grass shack in Kealakekua, Hawaii..." This very popular shop is truly a grass shack that has been around for decades. Despite its outward commercial appearance, it offers authentic Hawaiian and Pacific handcrafts and artwork. Great place for souvenirs for the folks back home.

Kimura Lauhala Shop

P.O. Box 32, Holualoa 96725
324-0053
Open Mon.-Sat. 9 a.m.-5 p.m.

Everything that can be made or woven from lauhala, pandanus or split bamboo is likely to find a place in this mountain aerie. Hats, mats (both for table and floor), baskets, planters, trays, cigarette cases, wallets and purses—all will be found here, stuffed into one corner or another.

Lyman Museum Gift Shop

276 Haili St., Hilo 96720
935-5021
Open Mon.-Sat. 9 a.m.-5 p.m., Sun. 1-4 p.m.

A fairly large collection of books on Hawaii, including children's books, is the main reason for coming here. They also stock a strong collection of geodes and modern quilts and a fairly ordinary selection of shell leis, rocks, T-shirts and pottery.

The Most Irresistible Shop in Hilo

1100 Keawe St., Hilo 96720
935-9644
Open Mon.-Sat. 9 a.m.-5 p.m.

Tucked away in the remodeled 1922 Pacific Building, this shop really is irresistible. Owner Sally Mermel seems to find unique treasures such as koa earrings, unique soaps (ginger, berry patch), koa cutting boards and mirrors, Hawaiian jams, jellies and fruit butters, handmade *pareus* from Hawaii, Tahiti and Indonesia. Great selection of Hawaiian music.

Na Pa Aloha

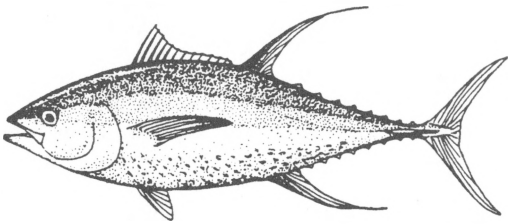
Honokaa 96727
775-9173
Open Mon.-Fri. (and sometime Sun.) 8:30 a.m.-4 p.m.

Owners Bill and Marilou Ikaika have a wonderful collection of cards, gifts and souvenirs including vintage sheet music, original art, children's books and toys, shell leis, baskets and one of-a-kind crafts. Something to fit every budget.

Waimea General Store

P.O. Box 187, Kamuela 96743
885-4479
Open Mon.-Sat. 9 a.m.-5 p.m., Sun. 10 a.m.-4 p.m.

Pop into the back room called "The Clay Bodies" for hand-thrown platters by Lisa and Lex Morriss, the owners. In the outer room, you'll find a potpourri of kitchenware, toys, gift cards, yarn and wooden bracelets.



'AHI (H), yellowfin tuna, *Thunnus albacares* (Bonnaterre). ***DISTRIBUTION:*** Cosmopolitan in tropical and subtropical seas. ***SIZE:*** Alltackle record (San Benedicto Island, Mexico) is 308 pounds (139.8 kg) with a length of seven feet (213.44 cm). In Hawaii, fish are known to range up to 300 pounds (139.8 kg); average size varies with fishing area. In general, deepwater fish found at about 1,000 fathoms (1,828.8 m) averaged about 100 pounds (45.44 kg); those caught in 25 to 100 fathoms (45.7-182.9 m) averaged about 20 pounds (9.1 kg). ***COLOR:*** Blue green above, white below. A faint yellow stripe that fades after death, extends from eye to tail. Soft dorsal and anal fins and finlets bright yellow, the dorsal and anal fin lengthen with age.

Sights

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Beaches

The shoreline of the Big Island mimics its dramatic and varied interior. More than 100 beaches—of white, black and even green sand—are found along the 361-mile coastline. These beaches range from those with full public facilities, including parking lots, restrooms and showers, to nearly inaccessible, remote locations hidden behind private land, or at the base of steep cliffs. Needless to say, each beach has a personality of its own.

Anaehoomalu

Fronting Royal Waikoloan Hotel, Kohala Coast 96738
885-6789

Residents and visitors flock to this long, white-sand crescent, dotted with black lava fragments and bordered by waving palm trees. The beach slopes gently down to deeper waters off shore, where swimming, snorkeling, near-shore scuba diving, windsurfing and occasionally surfing are excellent. Equipment rental and instruction in snorkeling, scuba and windsurfing are available at the north end of the beach. There's a small park with restrooms, showers and picnic tables at the south end. Parking is near the hotel.

Coconut Island Park

Center of Hilo Bay, Hilo 96720
961-8311

The ancient Hawaiians claimed that swimming around the rock that lies off shore from Coconut Island could cure any illness. Today most of the swimming is centered around the diving tower, but this grassy, tree-lined area is popular with picnickers and fishermen as well as swimmers. Facilities include a pavilion with restrooms, picnic tables, benches and a parking lot adjacent to the grounds of the Hilo Hawaiian Hotel.

Hapuna Beach State Recreation Area

Queen Kaahumanu Hwy., north of Waikoloa 96743
882-7995

Hapuna is the kind of perfect white-sand beach that location scouts would choose for a movie set in paradise. Clean sand stretches for half a mile between the black lava promontories that mark its boundaries. In the summer, the beach is 200 feet wide (the widest beach on the Big Island). In the winter, the surf gobbles up most of the white sand but leaves a few feet for beachgoers. May through September, residents from all over the island flock to this beach for swimming, snorkeling and body-surfing. Facilities include a half-dozen A-frame cabins for overnight camping, paved parking lots, picnic pavilions, restrooms and showers. Winter totally changes Hapuna. From around October until April, high surf pounds the beach, generating a thundering shore break and extremely powerful rip cur-

rents. There is no lifeguard, and every winter people unfamiliar with the angry waters of Hapuna get into trouble.

Hookena Beach Park

Off Hawaii Belt Rd., Hookena 96704
961-8311

This is a beach off the beaten path, tricky to find but a pleasant ride down the mountain from the Hawaii Belt Highway. It's to Hookena that Hawaii residents bring their families to relax in the small park, complete with restrooms, showers, picnic tables and shade trees. The beach, which is a combination of very fine black and white sand that blends into gray, allows easy entry and exit for swimmers. The best snorkeling and scuba diving is north of Hookena Beach Park along the rocky shoreline.

Kahaluu Beach Park

Adjacent to Keauhou Beach Hotel, Alii Dr., Keauhou 96739
961-8311

Shallow water, a protected breakwater, extraordinary reef structure and schools of colorful fish make Kahuluu Beach Park the most popular snorkeling spot in Kona. Even the most timid swimmers are comfortable here: They can stand up if they panic. The white-sand beach fills up quickly with sunbathers and families. On weekends, nearly every foot of space is occupied, including the picnic pavilion and parking area. County lifeguards warn the inexperienced that during high surf a strong rip current can pull swimmers outside the bay. When the surf's up, more rescues are made at Kahaluu Beach Park than at any other beach in Kona.

Magic Sands

Alii Dr., Kailua-Kona 96740
961-8311

Magic Sands, also called White Sands or Disappearing Sands, gets its name from the periodic flushing of sand from this small beach. During the winter, violent waves can literally remove the sand within a 24-hour period, leaving bare rock. In the summer, the sand generally washes back. This tiny beach, the largest along the seven-mile coast from Kailua to Keauhou, is excellent for swimming; a small shore break on the sandbar offers small "training" waves for beginning bodysurfers and bodyboarders. In the winter, powerful waves—up to ten feet—roar through this small cove, providing excellent bodysurfing conditions for experts. The facilities include restrooms, showers, a lifeguard tower and a tiny parking lot.

Spencer Beach Park

Below the Puukohola Heiau, Hwy. 19, Kawaihae 96743
882-7094

Lying in the shadow of the giant temple Kamehameha built before uniting all the Hawaiian islands is a white-sand beach. Its protection from the prevailing winds and offshore waves makes for exceptional swimming, snorkeling and diving conditions. The facilities include restrooms, picnic tables, showers, tennis courts, a roofed pavilion, parking lots, camping area and lifeguard tower.

Excursions

Hilo

Hwy. 19

Who needs a time machine? A trip to Hilo is a trip to Hawaii circa 1939. Curving around the crescent bay at the base of Mauna Loa and Mauna Kea is the Big Island's capital city, Hilo. Lush with orchids that thrive in its rainy weather, Hilo has streets lined with old tin-roofed wooden buildings from a more leisurely era. Home to more than 42,000, Hilo is the county seat, the location of a state university and the main port of the island. The city's people, who are a mixture of Japanese, Chinese, Hawaiian, Filipino and Caucasian, still believe in smiling at strangers and taking time to stop and talk to their neighbors. Don't be surprised when shopping in some of the old wood-front stores downtown if your selection is tallied with paper and pen-

cil, an abacus or an old-fashioned cash register that "rings" up your purchase. Take time to wander through the numerous tropical gardens and historical museums. Time in Hilo is not measured in hours and minutes but in seasons. As one Hilo resident puts it: "Warning—Hilo's slow pace of life can become habit forming."

Ka Lae

Southern tip of the Big Island

Down a bumpy, eleven-mile road from Highway 11, along unfenced rangelands where cattle roam freely, lies the southernmost point of the United States, Ka Lae. The windswept point was the first landfall made by the Polynesian voyagers. An arduous three-mile hike east from South Point through dry grass over a constantly windy plain leads to the famous Green Sand Beach. An entire cinder cone of olivine collapsed into the bay, resulting in this oddity. Good for swimming and picnicking, the beach faces miles of open ocean, where the next landfall is thousands of miles away, so be careful of currents.

Kohala Coast

Queen Kaahumanu Hwy. to Rte. 270

For a taste of ancient Hawaii, a half day's drive up the Kohala Coast is your ticket to the past. Starting at Puako, near Kawaihae, stop and view the petroglyphs, the ancient Hawaiian rock carvings depicting people, animals, historical and religious events, maps and nearly every aspect of daily life. North of Puako, just before Kawaihae, lies the Puukohola Heiau, the temple Kamehameha the Great built in 1790 to honor the war god Kukailimoku and thus insure his domination of all the Hawaiian islands. Traveling north, stop at Lapakahi, Hawaii's only state historical park, between Kawaihae and Mahukona on Highway 270. This small coastal fishing village has been preserved to demonstrate Hawaiian life as it was lived 600 years ago. The final and most mysterious stop on the tour is the Mookini Heiau, near the Upolu airfield on the northern tip of the island. This temple, once the site of important ceremonies and human sacrifices, is more than 1,500 years old. It is built of water-worn basalt stones that come from Polulu Valley, more than ten miles away. Oral history recounts that it was built in just one night by a human chain, which passed stones hand over hand ten miles to the site.

Kona Coffee Country

Hwy. 180 & Hwy. 11, Holualoa & Kealakekua

Up the slopes where lush tropical vegetation blankets the hillside lies Kona coffee country. A twenty-mile belt of land, beginning at 700 feet and rising to 2,500 feet, wraps across the flanks of two volcanoes, Hualalai and Mauna Loa. Little has changed in the growing and milling of coffee since the first trees came to Kona in 1828. The towns along the coffee belt have remained sleepy villages. Start on Route 180 at the northern end of coffee country in Holualoa, a one-street village with clusters of art galleries. Drive south past the flowering coffee trees, tall avocado trees, blooming yellow ginger plants and dew kissed ferns to Kainaliu on Highway 11. Another place time has forgotten, Kainaliu seems like a town from the 1940s. The stores still have names like "dry goods" and "mercantile," and their proprietors know most of their customers' first names. Coffee country ends just past Kealakekua, which overlooks the bay where Captain Cook was killed. This is the home of Kona coffee, and tasting rooms abound. During coffee season (September to January), you can watch farmers deliver and weigh their coffee cherries.

Mauna Loa Macadamia Nut Co.

Off Hwy. 11, Hilo 96720
966-8612
Open daily 8:30 a.m.-5 p.m. Admission free.

Don't trek all the way here hoping for a free handout—if you're struck by the urge to binge on the heavenly nut after visiting the plant, you'll have to pay dearly for them at the gift shop. But even if your interest in the nut is purely academic, a visit to Hawaii's largest producer of macadamia nuts makes for an enjoy-

able excursion; the visitors' center's diversions include a "nature walk" through the orchards, a video on the nut's history and a self-guided tour of the processing plant next door. To get there, take Highway 11 about five miles south of Hilo and turn left on Macadamia Road. You'll meander three miles through macadamia orchards to reach the visitors' center.

Miloii Fishing Village

Hwy. 11

Down a steep, winding road on the southwest flank of the Big Island lies the sleepy fishing village of Milolii. Ramshackle houses and motorized outrigger canoes line the beaches. The sound of ukuleles, the surf and children's laughter fills the air. Most of the Milolii residents, Hawaiians who escaped a 1920s eruption and settled here, make their living from the sea. Material possessions are not important; for some, electricity and running water are something to be enjoyed only in "town" (Kailua). Residents prefer to tinker with their boats, lounge on the dilapidated porches of the homes or sit in the shade of a tree and "talk story" with neighbors. Journey to this special place not only to view this lifestyle but to feel the strong sense of community among these open-hearted people.

Suisan Fish Auction

85 Lihiwai, Hilo 96720
935-8051
Open Mon.-Sat. 8 a.m. Closing time varies.

Catching the Suisan Fish Auction may mean getting up earlier than your usual vacation schedule, but it's worth it. It's a culture within itself. Wholesale buyers bark out bids in a staccato rhythm, language punctuated with hand gestures and poker-face looks, as the commercial catch from Hilo's fleet goes on the block. Fat tuna, giant marlin, swordfish, mahi mahi and various kinds of deep-water snapper are inspected, graded and sold. The whole process can take as little as 30 minutes if the catch is off or last for hours when the fishing is good. If all of this auctioning makes your mouth water, go next door to the retail shop and do a little bidding of your own.

Waipio Valley Shuttle & Services

End of Rte. 240, Waipio 96727
775-7121
Open daily 8 a.m.-4 p.m. with tours every hour. Adults $31.20

Once a favored spot of Hawaiian royalty as well as a center of cultural and political life on the Big Island, Waipio Valley is now a retreat into the past. Neat geometric taro fields line the pastoral valley floor, bordered by 2,000-foot cliffs on three sides and the waves of the Pacific on the fourth. This is a Hawaii of bygone days. Only four-wheel-drive vehicles can traverse the steep access road into the valley. Waipio Valley Shuttle offers excellent guided tours.

Museums

Hulihee Palace

75-5718 Alii Dr., Kailua-Kona 96720
329-1877
Open Mon.-Fri. 9 a.m.-4 p.m. (last tour 2:30 p.m.); Sat.-Sun. 10 a.m.-3 p.m. (last tour 1:30 p.m.). Adults $4, seniors over 65 $3, children 12-18 $1, children under 11, 50 cents. No cards.

For the price of admission, you, too, can be queen (or king) for a day. Home and summer residence of Hawaiian royalty, this coral and lava structure was built in 1838 by Gov. John Kuakini. The elegant two-story structure, which is furnished in Victorian and Hawaiian antiques reflecting the styles of the period, is surrounded by a broad lawn and fronts Kailua Bay.

Kamuela Museum

Rte. 19 & Rte. 250, Kamuela 96743
885-4724
Open daily 8 a.m.-5 p.m. Adults $5, children under 12 $2. No cards.

This museum was founded by the great-great granddaughter of the founder of Parker Ranch, Harriet Solomon, and her husband, Albert. The Solomons curate this very eclectic collection themselves. It isn't

so much the material assembled (which ranges from artifacts of Hawaiian royalty to pure junk) but the stories and commentary given by the Solomons that make this a fabulous stop. These folks are a treasure trove of information on Hawaiiana and island life. Plan to spend at least a couple of hours wandering through the collection of European and Oriental art objects, moonflight relics and Hawaiian artifacts. Don't leave without getting Albert Solomon to show you his rare lava stone—which is heavy yet floats in water.

Kona Historical Society Museum

Hwy. 11, Kealakekua 96750
323-3222
Open Mon.-Fri. 9 a.m.-3:30 p.m., Sat. 10 a.m.-2 p.m. Admission $1, children under 12 free. No cards.

The old Greenwell Store has been preserved as a museum by the Kona Historical Society and features items from the store, antiques, relics from Captain Cook's visit and photo displays of this ranching and agricultural community in the nineteenth and early twentieth centuries.

Lyman House Memorial Museum

276 Haili St., Hilo 96720
935-5021
Open Mon.-Sat. 9 a.m.-5 p.m.; Sun. 1 p.m.-4 p.m. Adults $4.50, children and senior citizens $2.50, children under 6 free. AE, MC, V.

Built in 1839 by one of the first missionaries to Hawaii, Rev. David Lyman, this two-story house displays antiques of everyday life during the missionary era in Hawaii. Next door is the Lyman Museum, housing the Island Heritage Gallery, which uses modern display techniques and realistic settings to present the treasures, tools, implements, handcrafts, methods of dress and other cultural contributions of the various ethnic groups in Hawaii. Exhibits trace the story of Hawaii from the arrival of the first Polynesians.

Parks & Gardens

Akaka Falls State Park

Hwy. 19, Hilo 96720

This is as close as you may ever get to the Garden of Eden—66 acres under a rain forest canopy: wild bamboo groves, dewy ferns, brilliant ti plants and tropical trees, the scent of ginger in the air. The highlight is the 420-foot cascade known as Akaka Falls. If you want a spot for a fabulous picnic, this is it.

Hawaii Tropical Botanical Gardens

P.O. Box 1415, Onomea Bay 96720
964-5233
Open daily 8:30 a.m.-5 p.m. Adults $12.

Pathways carved out of the jungle meander through this exotic nature preserve. Streams, waterfalls and more than 1,000 plant species, including extensive collections of palms, bromeliads, gingers, exotic ornamentals and rare plants fill this natural wonderland. The park borders rugged coastline, where giant sea turtles may be seen. The best part is you don't have to walk; shuttles leave every 20 minutes beginning at 9:10 a.m.

Hawaii Volcanoes National Park

Hwy. 11, Volcano 96785
967-7311
Open daily 24 hours. Visitors Center open daily 8 a.m.-5 p.m. Admission $5 per car per week. Cars with visitors 65 or older, free.

Home of Pele, the Hawaiian fire goddess, this is a "must" on every visitor's list. Established in 1916, the 229,000-acre Hawaii Volcanoes National Park sprawls down Kilauea's southern and eastern flanks and up the slopes of Mauna Loa to the 13,677 foot summit. Within the park's boundaries are scenic drives, 150 miles of hiking trails, a comprehensive visitors' cen-

ter at park headquarters, the Thomas A. Jaggar Museum, Hawaii Volcano Observatory, campgrounds, the Volcano Art Center and the 37-room Volcano House, perched on the rim of the Kilauea caldera. Pele is currently in the midst of a temper tantrum that started in January 1983, one of the longest continuous eruptions ever recorded. In addition to her recent eruption from the Puu o Kupaiianaha and from vents on the side of Kilauea, the park is dotted with sights of this ever-changing geology: hissing roadside fumaroles, smoldering pits, pungent sulfur banks and miles of black, crusted lava. Eruptions vary from spectacular "curtains of fire" to underground rivers of molten lava, visible only at night. In addition to watching the eruption, visitors can enjoy one of the best hiking areas in Hawaii. The air is cool and brisk at 4,000 feet. The numerous trails lead across small craters, down Devastation Trail, into the 1,400-foot Thurston Lava Tube and even up to the top of Mauna Loa. For non-hikers, most of the park's points of interest are also reachable by car.

Liliuokalani Gardens

Banyan Dr., Waiakea Peninsula, Hilo 96720

This is the largest formal Asian garden—30 acres—outside of Japan. This magnificent cultural park, named after Hawaii's last reigning monarch, Queen Liliuokalani, was built in the early 1900s as a memorial to the immigrant Japanese who came to work at the old Waiakea Sugar Plantation. The gardens feature both Hawaiian and Asian trees, pagodas, arched bridges, carved stone lions, Japanese stone lanterns and reflecting lagoons.

Panaewa Rain Forest Zoo

Just off Hwy. 11 on Stainback Hwy., Hilo 96720
959-7224
Open daily 9 a.m.-4 p.m. Admission free.

Panaewa is one of the few tropical rain forest zoos in the United States. This tiny zoo features several rain forest species in a natural environment: African pygmy hippopotami, rain forest monkeys, a tapir, jungle parrots, rain forest tigers and endangered Hawaiian birds including the *nene* goose, Hawaiian stilt and *koloa* duck.

Puuhonua o Honaunau (Place of Refuge of Honaunau)

Off Hwy. 11, Honaunau 96704
328-2288
Visitors Center open daily 7:30 a.m.-5:30 p.m. Park grounds open daily 6 a.m.-midnight. Admission $2, free after 4:30 p.m.

This ancient Hawaiian place of refuge once was a sanctuary for law-breakers—if one entered, he would be spared from death. During times of war it also became a sanctuary for those who couldn't fight or who were defeated in battle. Honaunau was the residence of the ruling chief, and his palace grounds adjoined the refuge. Inside the refuge was a mausoleum that housed the dead bodies of royalty. The ancient Hawaiians believed that the spiritual power of chiefs remained within their bones after death. Today this sacred site is preserved as a 181-acre national park. Many of the arts and skills of Old Hawaii are performed, including the pounding of *tapa* (cloth made from bark) and the weaving of *lauhala* (pandanus leaf) into baskets or mats.

Tours

Atlantis Submarine

Hotel King Kamehameha, Kailua-Kona 96740
329-6626
Departs Kailua Pier Mon.-Fri. 10 a.m.-3 p.m. Adults $79 (special noon dive without scuba divers in the water for $69), children 4-12 $39 ($29 for the noon dive).

For those unwilling to plunge underwater in the flesh, or for those looking for a one-of-a-kind experience, Atlantis has brought in an 80-ton submarine and operates daily off the shores of Kailua-Kona. A shuttle boat takes 46 passengers to the sub, which dives as deep

as 150 feet. The vessel prowls around the reef as the passengers view the subterranean world from large portholes during the 45-minute ride. Even ardent divers have been impressed with the tour. No children under three feet tall allowed.

Captain Beans' Cruises

Kailua Pier, Kailua-Kona 96840
329-2955
Glass-bottom tour daily $10. Dinner sunset sail nightly 5:15 p.m. $45.

Captain Beans is an institution in Kona. The trademark red crab claw–shaped Polynesian sails have been cruising the waters of Kona for a couple of decades. Captain Beans offers two different types of excursions: the glass-bottom trip during which a diver goes over the side to feed fish under the large viewing windows, and the dinner sunset sail (lots of entertainment, hula dancers and never-ending refills on your liquid libations). The 150-foot *Tamure* can hold up to 200 people.

Captain Dan McSweeney's Year-Round Whale Watching

P.O. Box 139, Holualoa 96725
322-0028
Tours daily Dec. 20-April 30, tours 3 to 5 times a week July 1-Dec. 19, no tours May 1 to June 30. Adults $39.50, children $29.50.

Capt. Dan McSweeney has been studying seven different species of whales in the waters off Kona for more than 20 years. For the past few years, he has allowed visitors join his research trips. Capt. McSweeney is on board every trip, conducting ongoing research of the whales, while informing visitors about them. During the humpback whale season, December to April, the boat has two three-and-a-half-hour trips to observe the whales. During the other seasons, the boat has just one trip a day. Once the whales are spotted, Capt. McSweeney may put a hydrophone (underwater microphone) into the water to listen to the songs of the hump backs or the calls of the other whales. Or he may decide to use the underwater camera equipment and project what is going on underwater onto a monitor on the boat.

More and more customers are return visitors who get hooked on watching the humpback whales in the winter and returned during the summer and fall to see the other whales: pilot, sperm, false killer, melon-headed, pygmy killer and beaked. These whales are found in pods of 20 to 40 animals and are very social, interacting with each other on the surface. Repeat visitors claim they are more fascinated with the summer-fall whales because of their animated interaction.

Capt. McSweeney strictly follows whale watching guidelines—to make sure his research is a positive experience for the animals in the water as well as for the visitors on the boat.

Captain Zodiac

Honokohau Harbor Kailua-Kona 96740
329-3199
Leaves Honokohau Harbor daily 8 a.m. & 1 p.m. Adults $62, children up to 12, $52.

Twice a day, the 23-foot inflatable raft leaves Honokohau Harbor for a four-hour journey along the Kona coast. Hugging the coastline, the captain reels off Hawaiian legends and points out places of interest to a maximum of sixteen passengers. At Kealakekua Bay, the boat stops for snorkeling in the calm waters. All gear and a bit of instruction is provided. After snorkeling, a snack (fruit, chips, pretzels and juice) is served. The trip back can be a bit rough and bumpy (they refuse to take pregnant women and people with bad backs as passengers). Good way to see the coast up close; not for the infirm. Great during whale season, November to March.

Chris' Bike Adventures

P.O. Box 657, Paia (Maui) 96748
326-4600
Tours: Kohala Mountain Adventure daily 7:30 a.m.-2 p.m. $76; Mauna Loa Challenge Thurs. 7 a.m.-7:30 p.m. $89; Mauna Kea/Waipio once a week by arrangement 7:30 a.m.-4 p.m. $89.

Choice of three biking adventures. The Kohala Mountain Adventure is a downhill bike trip for everyone. The

views of Mauna Kea, Mauna Loa and Haleakala on Maui make the trip worthwhile. Breakfast and lunch is included, as well as all necessary gear. For the more experienced, the Mauna Loa Challenge is a twelve-hour ride from 11,000 feet to sea level, down rugged volcanic terrain and ranch land to the ocean. Includes breakfast and lunch. For the really adventuresome and experienced off-road bicyclists, try the Mauna Kea/Waipio off-road challenge.

Kenai Helicopters

Waikoloa Heliport, Waikoloa 96738
Hilo Airport, Hilo 96720
329-7424
Open daily 7 a.m.-9:30 p.m. Volcano deluxe tour $297/person, Hamakua Coast $145, both from Waikoloa Heliport. From the Hilo Airport a 55-minute tour of Kilauea eruption and the surrounding tropical rain forest, $149.

With the volcano erupting, the most popular tour is a two-hour volcano flight from the active vent, down to where the hot molten lava hits the sea in an explosive display of primal force, plus a flyover of valley waterfalls and the meadows of Parker Ranch on the return. Kenai has been flying on the Big Island for eighteen years and has found a few hidden spots to take their clients, especially along the steep, lush valleys of the Hamakua Coast.

Kona Bike Tours

Kona Inn Shopping Village, Kailua-Kona 95640
329-2294
Tours daily. Mauna Kea Tour 8 a.m.-4 p.m. $100, Kealakekua Bay Tour 9 a.m.-3 p.m. $75.

The most popular tour is the Kealakekua Bay for riders of any level. The downhill tour makes frequent stops at Painted Church, Kona Coffee Mill, Kealakekua Bay, Place of Refuge, and to snorkel and have a picnic lunch. The more advanced Mauna Kea is also downhill, but they suggest some level of fitness.

Mauna Kea Helicopters

P.O. Box 1713, Kamuela 96743
885-6400
Tours daily. Valley Adventure $130/person, Kilauea Show Stopper $285/person. Minimum of two, maximum of four per flight. Flights leave either the Waimea or Hilo airports.

Ask for pilot Scott Shupe, one of the best helicopter pilots in Hawaii. Shupe's customers always leave with a smile after a ride in the sky. Our favorite tours are the Valley Adventure, a 35-minute ride that covers all eight of the dramatic Hamakua valleys and the Kilauea Show Stopper, a tour of the active volcano, plus the Valley Adventure. Every seat in Shupe's rotorcraft is a window seat.

Mauna Kea Observatory and Ellison Onizuka Visitors Center

Summit, Mauna Kea
961-2180

For those interested in the stars, there are two programs available to the public. At the 9,000 foot elevation, the Ellison Onizuka Visitors Center (named after the Hawaiian-born astronaut who died in the 1986 *Challenger* space shuttle tragedy), features displays and program about Mauna Kea and the astronomy work taking place there. The Visitors Center is open Friday 1 p.m. to 5 p.m., and Saturday and Sunday 8 a.m. to noon, 1 p.m. to 2 p.m. and 4 p.m. to 5 p.m. Stargazing with a portable telescope takes place every Friday and Saturday at the Visitors Center, 7 p.m. to 10 p.m.

The Mauna Kea Observatory at the summit has tours on Saturday and Sunday. The tours meet at the 9,000-foot elevation Visitors Center at 1:30 p.m. and proceed up to the observatory at the summit. Since the observatory is located at nearly 14,000 feet, no one under 16 is allowed on the tour and anyone with a heart or respiratory condition or who is pregnant, is advised not to make the trip to the summit. A four-wheel-drive vehicle is required to make the journey on the road from the Visitors Center to the summit.

Before you venture up to either the Visitors Center or the Observatory, be advised that the weather at high altitude is changeable and can be quite dramatic. High winds and sudden drops in temperature along with rain, hail and snow are common occurrences. Before you go, call the visitors' center; call 969-3218 for road and weather conditions.

Natural Energy Laboratory of Hawaii

P.O. Box 1749, Kailua-Kona 96745
Keahole Point, Kailua-Kona 96740
329-7341
Open daily 7 a.m.-5 p.m. Tours Thurs. at 10 a.m. for 1 1/2 hours at no charge, reservation requested.

The natural energy comes from the ocean depth as deep as 2,000 feet and that's called cold water. The temperature difference between the deep water and the ambiant air is what generates energy. It is a very basic and complex notion at the same time, and if you want it explained, then go ahead and schedule a visit to the lab. There, you will have the chance to visit a special organic, lobster and spirulina (algae) farms, and other intriguing water-based energy resource experiments.

Papillon Hawaiian Helicopters

Waikoloa Heliport, Waikoloa 96738
Hilo Airport, Hilo 96720
885-5995
Open daily 6 a.m.-6 p.m. From the Waikoloa Heliport: Kohala Coast $119 and Kilauea-Kohala Deluxe $295. From the Hilo Airport: Volcano Experience $89 and Waterfall/Volcano Adventure $159.

A chance to explore the Kohala Coast (42 minutes of exploring inaccessible, hidden valleys filled with tumbling waterfalls and majestic scenery); or on the deluxe tour, also take in the Volcano (eyeballing the blood-red lava flows and hovering near explosive blasts of steam, as the 2,000-degree magma flows into the 78-degree Pacific Ocean) plus the rain forests of Hilo and the grazing lands of Parker Ranch. On the Hilo side, the Volcano Experience is a 45-minute ride soaring over the Puna Forest to the erupting volcano. The Waterfall-Volcano Adventure shows you both the volcano and the tropical rain forest of the windward side.

Paradise Safaris

P.O. Box A-D, Kailua-Kona 96740
322-2366
Tours daily 3 p.m.-11 p.m. $105 for guests staying in Kailua Kona, $110 for guests staying north of the Kona Airport. Must be 17 or older.

Sunset stargazing tour atop Mauna Kea. Pickup provided for Kona hotels. The tour also provides warm parkas and hot drinks as you drive to the top of Hawaii's tallest volcano for a magnificent sunset and a two-hour tour of the heavens through a high-tech telescope. Note: the company will not take pregnant women or anyone with respiratory or heart problems.

Parker Ranch Tours

Parker Ranch, Kamuela 96743
885-7655
Open daily 9 a.m.-5 p.m. (last museum tour 4 p.m., last home and museum tour 3 p.m.). Admission to the Visitors Center $5, Visitors Center plus tour of the historical homes $10; historical homes tour only $7.50.

For the first time in the 147-year history of Parker Ranch, the family has opened up its historical homes and facilities to the public. One of the largest privately owned ranches in the United States, Parker Ranch represents a period of history in Hawaii when *paniolos* (cowboys) working cattle ranches were part of a major industry and lifestyle in the Islands. The visitors' center features large-screen videos on the family history. The historical homes tour includes a visit to Puu Opelo, the ranch owner's exquisite home with his priceless collection of art, ranging from Impressionist paintings to Ming Dynasty antiques. Next door is the Mana Home, the original home of the founder, John Palmer Parker I. Built in 1847, the home is constructed of rare koa wood and is a prime example of the simple but elegant lifestyle of the nineteenth century. The home is filled with memorabilia of six generations of the family.

Volcano Heli-Tours

Volcano Golf Course, Volcano 96785
967-7578
Tours daily. Trips by arrangement. Cost for the Economic 30-minute trip is $89, for the Deluxe 45-minute tour $125.

Located a mile and a half south of the entrance to the Hawaii Volcanoes National Park, this is the closest helicopter tour to the eruption. The tour features either a 30-minute or a 45-minute flight to the eruption site and around the entire Volcanoes National Park.

Volcano Winery

35 Piimauna Dr., Volcano 96785
967-7772
Tours by appointment. Gift shop/tasting room open daily 10 a.m.-5 p.m.

This unique vineyard and winery began in 1987 with the planting of grapes; the winery was built in 1990 and is producing one-of-a-kind wines like: passion fruit/chablis, passion fruit/starfruit/grapes, lehua honey/grapes, jaboticaba/grape and various grape wines. The winery strongly encourages tours (ten to fifteen minutes to tour the tiny facility), but it doesn't have the staff to schedule tours regularly. Just call ahead and they'll arrange a tour the same day (sometimes within the same hour). All wines are available from the gift shop at $8 and aren't available outside the state. In the planning stages are a coffee wine and a ginger root wine, along with wine jelly to complement food.

Waipio Valley Wagon Tours

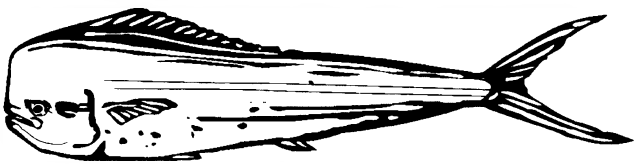
P.O. Box 1340, Honokaa 96727
775-9518
Tours Mon.-Sat., 9 a.m., 10:30 a.m., 12:30 p.m., 2 p.m. and 4 p.m. Adults $35, children $17.50.

Relax in a mule-driven wagon as you venture across taro fields and through the valley floor. The hour-and-a-half tours leave five times a day and have a rest stop at the black sand beach of Waipio. Definitely an adventure you won't forget.

Wilderness Hawaii

P.O. Box 702, Volcano 96785
967-7131
Tours by arrangement. Cost depends on the length of the trip, $300 per person is the average for a four-day trip.

Backpacking expedition for neophytes to remote wilderness spots on the Big Island (including guided trips up 13,677-foot Mauna Loa). The tour company provides all ground transportation, equipment, food and expert guide service. Minimum four people, maximum ten people.



MAHI MAHI (H, G), Dolphin, *Coryphaena hippurus Linnaeus.* ***DISTRIBUTION:*** Circumtropical. ***SIZE:*** All-tackle record (Spanish Wells, Bahamas) is 85 pounds (38.6 kg) with a length of 699 inches (175.3 cm). Hawaiian fish range up to 72.5 pounds (32.9 kg), average about 25 pounds (11.3 kg). ***COLOR:*** When alive the body is brilliant yellow and green dotted with phosphorescent blue, the dorsal fin is purplish blue. This beautiful fish flashes a rainbow of colors when caught, and also just before dying.

Sports

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Bicycling

Dave's Bike & Triathlon Shop

Alii Dr., Kailua-Kona 96740
329-4522
Open Mon.-Fri. 9 a.m.-5 p.m., Sat. 9 a.m.-1 p.m. Closed Sun. Rentals: $15 per day, $60-$70 per week.

Mountain-bike rental, some cross-training bikes.

Red Sail Sports

Hilton Waikoloa Village, Kohala Coast 96743
885-2876
Ritz-Carlton Mauna Lani, Kohala Coast 96743
885-2000
Open daily 8 a.m.-5 p.m.

Twenty-one–speed mountain bikes for rent at $5 an hour. You can take them anywhere but the highway.

Diving & Snorkeling

Captain Cook Cruise

74-5606 Pawai Pl., Kailua-Kona 96740
329-6411
Departs Kailua Pier 8:30 a.m. Adults $54, children under 12 $27, children under 4 free. Manta trip Fri.-Sat., 6:30 p.m. $30 adults, $50 scuba divers (not including gear).

The longest running cruise on the Kona coast, the four hour, round-trip excursion to Kealakekua Bay takes a maximum of 149 passengers. The crew will teach you how to snorkel. It's a great introduction to the brilliant underwater life in this marine preserve. All snorkeling gear provided. A continental breakfast and lunch (a barbecued burger) is served. The trip down the coast and the superb snorkeling in the bay are well worth the price. On Friday and Saturday nights they have a special "Mantas, Mai Tais and Music" cruise. Departing at 6:30 p.m., the boat sails down the coast to Keauhou Bay while Danny Almonte plays soft, romantic music. Just after sunset, the 73-foot boat throws

on all her underwater lights, attracting the manta rays. Sipping cocktails and looking through the glass bottom as the ten- to twelve-foot mantas gracefully glide through the water is definitely a must-see.

Fair Wind

78-7128 Kaleopapa Rd., Keauhou 96739
322-2788
Departs daily 9 a.m. & 1:30 p.m. Morning cruise $59, afternoon cruise $39.

Our favorite Kealakekua Bay cruise. This is one of the most friendly snorkel-cruise trips available. Although the 55-foot catamaran is Coast Guard certified for 149 passengers, the Fair Wind books only 100 on their morning and afternoon cruises. The boat leaves palm-lined Keauhou Bay and sails to the marine preserve in Kealakekua Bay. Continental breakfast is offered en route to the bay. After mooring, the crew gives a short snorkeling lesson to anyone interested. After an hour in the water, a barbecue lunch is served. More snorkeling follows lunch. This tour is set up for everyone, even non-swimmers. All snorkeling gear, including inner tubes and viewers if you don't want to put your head in the water, are provided (even prescription masks are available). The morning cruise is four and a half hours; the afternoon cruise is three and a half hours (with a snack). The best time to go is in the morning, when the sun is high overhead (for better viewing) and the waters are calmest.

Kona Aggressor

75-5588 Pawai Pl., Kailua-Kona 96740
329-8182
Departs weekly. Complete package (including all meals and unlimited diving) $1,795. Scuba certification instruction for beginners $300.

Live aboard a luxurious 80-foot catamaran for a week of unlimited diving. Specializing in underwater photography, this luxury yacht even has onboard photographic processing and professional photo instruction. Food is wholesome and varied, and after diving a bubbling Jacuzzi makes one wonder what ordinary mortals are doing. Explore remote dive areas ranging from Upolu Point at the northern tip of the Big Island all the way down to Ka Lae, the southernmost tip. The maximum of ten divers on each trip vary from beginners to well-traveled experts. Short course on native fish species is also available, as are week-long specialty courses in everything from advanced underwater photography to marine bird watching.

Kona Coast Divers

75-5614 Palani Rd., Kailua-Kona
329-8802
Open daily 7 a.m.-6 p.m. Refresher course $200, advanced diver course $270; other certification classes $395-$449. Dive charters $69.50 for a two-tank dive; special dive with the manta rays at night $54.50 for a one-tank dive, including weight belt and a light.

You can't miss Kona's oldest five-star PADI facility; it looks like a lighthouse, though it's located half a mile from the ocean. Run by Jim Robinson, who has been in Kona since 1967, this shop offers everything from classroom and training-pool instruction for certification to gear rental, retail sales and charter boat dives (two boats to choose from—a 32-foot and a 41-foot). Private scuba certification lessons are available. Rodale's *Scuba Diver* Magazine rated Kona Coast Divers as the third best day-dive boat operator in the world.

Mauna Kea Divers

P.O. Box 44315, Kamuela 96743
882-7730
Open daily 8 a.m.-8 p.m.

Want to see the garden eels or the gargantuan coral heads? Go for a two-tank dive off a 30-foot custom boat, including all gear for $95. Affiliated with the Mauna Kea Beach Hotel, Mauna Kea Divers offers a full range of diving options. Most dives are 80 feet or less. Non-divers can take the introductory resort course for $40, then participate in the boat dive. Certification courses are available for $500, which includes all gear and material. Arrangements can be made for Snuba diving off the coast for $55, and sportfishing charters can also be arranged.

Red Sail Sports

Hilton Waikoloa Village, Kohala Coast 96743
885-2876
Ritz-Carlton Mauni Lani, Kohala Coast 96743
885-2000
Open daily 8 a.m.-5 p.m.

Red Sail offers a complete line of beach toys and equipment for rent. Their prices are as follows: mask, snorkel and fins at $5 an hour; one- to two-person kayak from $12 for a half hour, $25 an hour; paddle boats $15 for a half hour; sun floats $5 an hour; and sea boards (fiberglass floats with viewing window) $12 a half hour.

Daily two-tank dive (8 a.m. to noon) on the 38-foot *Delta* dive boat $75, gear rental $20 for all scuba gear or $6 per item. Resort course dives available (includes one-hour lesson in pool and two-tank dive on dive boat), $120 (includes all gear). Certification courses available for $395 to $650.

Sea Adventures

Mauna Lani Bay Resort
P.O. Box 4000, Kawaihae 96743
885-7883
Open daily 8 a.m.-5 p.m. Beginners two-hour pool dive starting at 1 p.m. at $56 per person, intermediate shore dive to 25 feet at $60, one-tank dives at 9 a.m. or 11 a.m. at $70 per person, two-tank dives at 9 a.m. and 11 a.m. at $90 per person and night diving with a minimum of two divers at 6 p.m.-7:30 p.m. at $110 per person. (Discounts apply should you bring your own equipment.)

These guys are cool and their setting is gorgeous. Most dives take place off inflatables, five to ten minutes away from the meeting sight. You're guarenteed to see more turtles then you can remember and you may also experience lava tubes. Additional Sea adventures can take you sailing and snorkeling.

Fishing

The Kona Coast is internationally famous for the quality of its big game fishing, as it is the only place in the world where billfish are caught in every month of the year, with calm waters 350 days a year. Captains with numerous world records specialize in introducing neophytes to the thrill of sportfishing. Big yellow-fin tuna, wahoo, mahi mahi and many other species vary the catch. No fishing license required. Charter boat specialty agencies can help you decide among the many boats and fishing packages. We recommend at least a full day of fishing to maximize your opportunity.

Hawaii Charter Service

P.O. Box 5234, Kailua-Kona 96745
325-7076

This organization represents the majority of the local charter sportfishing boats, and was developed to make information about fishing in Kona more accessible, and to create a full-service charter-boat booking and activities agency. Detailed information on sportfishing and all other Big Island activities.

Kona Activities

P.O. Box 70, Kailua-Kona 96740
325-7362 or 329-3171
Open 24 hours. Rates vary from $103 (half-day share on six-passenger boat) to $572 (full day exclusive charter).

Run by a former charter skipper, Kona Activities can tell you what's been caught, where the action is and who to book to catch the "big one."

SUBMARINE ACTIVITIES

At least 125 of the over 420 types of colorful reef fish are found no other place in the world. Five 1,000-pounds or greater marlin were caught charter boat fishing in the past year off Maui, Oahu and the Kona Coast. The unique island geology provides magnificent contrast underwater with black lava formations covered by brightly colored marine life. Arches and lava tubes, as well as shear drops offs, make for astounding scuba diving.

Kona Charter Skippers Association

75-5663 Palani Rd., Kailua-Kona 96740
329-3600
Open daily 8 a.m.-7 p.m. Rates vary from a low of $54.95 for a half-day share charter to a high of $900 for the most deluxe fishing adventure. Prices average $360 for a half day to charter the entire boat (maximum six passengers) to $540 for a full day.

Located right across the street from the Kailua Pier, KCSA not only books charters and other local activities, it also has a selection of T-shirts, hats and other souvenirs. This is a cooperative association of some long established operators in sportfishing.

Golf

Hapuna Golf Course

Hapuna Beach Prince Hotel
One Mauna Kea Beach Dr., Kohala Coast 96743
882-1111
Tee times daily 7 a.m.-1:30 p.m. $80 for guests, $130 for non-guests.

Designed by Arnold Palmer and Ed Seay, this eighteen-hole championship course has already won numerous award since it opened in late 1992. *Golf Magazine* listed it as one of the "Top Ten New Courses in the Nation" and as the "Most Environmentally Sensitive" in the state of Hawaii. The U.S. Golf Association named it "The Course of the Future." The course extends from the shoreline to 700 feet above sea level, and has breathtaking views of the Kohala coastline and the rolling Kohala Mountains. The 6,029 yard links-style course is challenging to recreational golfers, with narrow fairways that leave little room for error.

Makalei Hawaii Country Club

73-3890 Hawaii Belt Rd., Kailua-Kona 96740
325-6625
Tee times start at 7 a.m., $110 fee. Twilight special after 2:30 p.m. $50 fee.

Up at 1,500 feet on the side of Hualalai Mountain lies this very narrow, challenging course. The 7,000-yard course is planted with bent grass, as opposed to Bermuda grass found on most golf courses in Hawaii. Bent grass is a cold-weather grass with very little grain, which challenges those not used to it. The best thing about the course is its climate—ten degrees cooler than the resort ocean-front courses and virtually no wind. Golfers love the fifteenth hole with its floating bunker in the middle of a wide, wide lake.

Mauna Kea Beach Golf Course

Mauna Kea Beach Hotel, Kohala Coast 96743
882-7222 or 882-5888
Tee times daily 7 a.m.-1:45 p.m. Fee $80 for hotel guests (Mauna Kea Beach and Hapuna Prince), $130 for non-guests.

A Robert Trent Jones championship course now covers what once was a wasteland of lava and scrub. Continually rated one of the top courses in the United States, this par 72, 7,114-yard championship course is not only challenging but breathtaking as well. Our favorite hole is the third, where the sign reads 175 yards from the middle tee, but the Pacific Ocean and craggy cliffs between the tee and the green make it seem twice as long.

Mauna Lani Frances I'i Brown Championship Course

P.O. Box 4959, Kawaihae 96743
885-6655
Tee times begin daily 7:10 a.m. Fees $80 for hotel guests (Mauna Lanai Hotel and Ritz-Carlton Mauna Lani), $150 for non-guests; special ten-hole rate for hotel guests $45.

This par 72, eighteen-hole championship course was literally carved out of ancient lava flows to create one of the toughest courses on the coast. Spectacularly beautiful, this course hosts the PGA Seniors Tour every year. Our vote for the most challenging yet beautiful hole is the sixth, located at the edge of a cliff. The greens are 180 yards and a blue ocean cove away. We won't mention the par.

Volcano Golf & Country Club

Hawaii Volcanoes National Park, Volcano 96785
967-7331

Tee times begin daily 7 a.m. & conclude 2 p.m. for eighteen holes, 3:30 p.m. for nine holes. Fees $25 for eighteen, $15 for nine.

Hawaii's most unusual golf course is on the rim of Kilauea Volcano at 4,000 feet. Where else in the world will you be able to say you played golf on a fuming volcano? Designed by Jack Snyder, this par 72, mildly challenging course meanders among scarlet blossoms of blooming ohia trees and looks out on panoramic, often other-worldly, vistas.

Waikoloa Beach Golf Course

Waikoloa Resort, Kohala Coast 96743
885-6060

Tee times daily 7 a.m.-2 p.m. for eighteen holes & 4 p.m. for nine holes. Fees for eighteen holes $80 for hotel guests, $95 for non-guests; for nine holes $50 for hotel guests, $60 for non-guests. Special twilight rate after 2 p.m. $50.

Another Robert Trent Jones creation, this par 71 course incorporates archaeological sites and lava formations. We found the most challenging hole to be the par 5 twelfth hole, which is right on the ocean's edge.

Hiking

For information on trails, hiking and camping in parks around the Big Island, contact the **Division of State Parks** (75 Aupuni St., Hilo, 96720; 933-4200); the **Hawaii County Department of Parks and Recreation** (25 Aupuni St., Hilo, 96720; 961-8311); or the **Hawaii Geographic Society** (P.O. Box 1698, Honolulu, 96813; 1-538-3952), which has a $6 information packet on trails and hikes throughout the state. Following are some of the Big Island's better trails:

Crater Rim Trail

Hawaii Volcanoes National Park, Volcano 96785
967-7311

This is a good introduction to the national park. The 11.6-mile, well-marked trail begins at park headquarters, encircles Kilauea Crater, passing steam vents, lava flows and fern forests. Excellent for photography.

Halemaumau Trail

Hawaii Volcanoes National Park, Volcano 96785
967-7311

One of the best hikes in the park, this 3.1-mile trail offers a view right into the bubbling Halemaumau crater, home of Pele, the fire goddess. The trail begins near the Volcano House and descends into Kilauea Crater, crosses the crater floor and climbs back out again.

Kilauea Iki Trail

Hawaii Volcanoes National Park, Volcano 96785
967-7311

A short two-mile jaunt from the Thurston Lava Tube parking lot into the Kilauea Iki Crater, where the trail passes next to a steaming vent before returning back to the top.

Mauna Loa Trail

Hawaii Volcanoes National Park, Volcano 96785
967-7311

This is for the hardy only: a three-day, eighteen-mile trek to the top of the world's largest volcano. On day one you trek seven miles from Mauna Loa Strip Road to Red Hill. At 10,035 feet there is a cabin. On day two you'll hike another eleven miles to the second cabin at Mokuaweoweo caldera, just below Mauna Loa's summit. On day three it's time to turn around. This is for the physically fit only, and cold-weather gear is a must. The trip back takes a minimum of one day, but most hikers take two.

Waimanu Valley Trail

Waipio

A trip into the wilderness, this seven-mile trail begins up the northern cliffs of Waipio Valley. The start is rough, straight up a 1,200-foot cliff in a series of dizzying switchbacks. At the top, it descends into lush Waimanu Valley. Your best bet is to head for the beach: chances are you'll have it all to yourself in a tropical jungle wonderland. Only for the experienced, well-equipped hiker.

Waipio Valley Trail

Waipio Valley

Former home of Hawaiian royalty, the valley today houses a few taro growers. Once you step into this valley you will see why Hawaiian kings chose this spot from which to govern. The four wheel-drive trail begins at the Waipio lookout at the end of Route 24. The trail drops steeply for about a mile to the valley floor. Here one trail winds through the lush valley, and the other trail goes to the beach.

Horseback Riding

Kings' Trail Rides O' Kona

Mile marker 111, Hwy. 11, Kealakekua 96750
323-2388
Open daily 7:30 a.m.-5 p.m.

Providing trail rides since 1989, Kings' Trail Rides takes care of its customers. The four-hour trip wanders down the mountain to the ocean at Kealakekua Bay by the Captain Cook monument. Snorkeling gear is provided for a dip in the ocean, followed by lunch. Then you ride the horses back up the mountain. A minimum of one day advance notice is required and Kings' won't take anyone who has never been on a horse before. The trips are limited to four people and cost $95 including lunch.

Kohala Naalapa Trail Ride

P.O. Box 992, Honokaa 96727
775-0330
Tours daily 9:30 a.m. & 1 p.m. $65

Small groups ride across the Kohala Mountains, over lush pasture land, through forests and along the coastline on a fully narrated trip on the historic Kahua Ranch. The two-and-a-half-hour trip in the cool mountain air is like going back in time. Some weight restrictions apply, and children must be over eight years old.

Paniolo Riding Adventures

P.O. Box 1400 Kamuela 96743
889-5334
Tours daily. $70-$100.

There are a couple of different opportunities for riders from beginner to buckaroo: The two-and-a-half-hour horseback rides are $70 and the three-and-a-half- to four-hour *paniolo* (Hawaiian cowboy) rides are $100. Here's your chance to enjoy spectacular views of the Kona and Kohala coast lines. Provided are leather chaps, oilskin dusters and saddles covered with foam and fleece. Paniolo Riding Adventures also offers mules. The mules are outfitted with Australian stock saddles and provide a smoother, more sure-footed ride. There is a weight restriction (220 pounds) and children must be eight years or older.

Waipio Naalapa Trail Rides

P.O. Box 992, Honokaa 96727
775-0419
Tours depart Mon.-Sat. 9:30 p.m. & 1 p.m. Cost $65.

A four-wheel-drive van takes passengers down into Waipio Valley to the stables where the tour starts. The two-hour horseback tour traverses through lush, tropical jungle, taro patches, waterfalls and historic sites. No children under eight years old, and no riders over 230 pounds.

Parasailing

Kona Water Sports

Banyan Court Mall, 75-5695G Alii Dr., Kailua-Kona 96740
329-1593
Open daily 7 a.m.-5 p.m. $37.50/person.

To many people the thought of sailing 300 to 600 feet in the air above the ocean is terrifying. But once customers who sign up for the ten-minute ride climb into the air and scan the view, Kona Water Sports reports that 95 percent lose all their nervousness and ask for the extended ride. No skill required, just sit back, relax, and the custom-made boats will have you airborne in seconds.

UFO Parasail of Kailua-Kona

P.O. Box 5438, Kailua-Kona 96745
325-5836
Open daily 7 a.m.-4 p.m. $40 for 400 feet, $50 for 800 feet.

The rides are hourly on the hour. The boat holds six passengers and each passenger is up in the air for ten to twelve minutes, gliding over scenic Kailua Bay.

Sailing

Discovery Charters

73-1241 Melomelo St., Kailua-Kona 96740
325-7400
Daily charters. Half-day charters (including light lunch) $375, full-day $575, catered meals extra.

Private, upscale sailing charters aboard a 45-foot luxury yacht. In addition to sailing to deserted bays, Carol and Bob Hogan, the owners/operators, offer a range of ocean toys to play with, including a kayak and snorkeling equipment. Catered gourmet meals on request; also available for birthday parties, wedding receptions or private parties.

Makani Kai Charters

P.O. Box 3249, Kailua-Kona 96740
329-7200
Daily charters. $50 an hour up to six passengers, $75 an hour for seven to twelve passengers.

You too can sail in the 35-foot catamaran which was used in the Elvis Presley film *Blue Hawaii*. Now owned by Ron Clark, one of Kona's top watermen, *Makani Kai* has been lovingly restored to its former glory. Ron's love and respect for the ocean and his excitement about Hawaii is infectious. After a trip with Ron you will never look at the ocean the same way.

Snow Skiing

Ski Guides Hawaii

P.O. Box 1954, Kamuela 96743
885-4188
Daily tours when snow is on Mauna Kea. Package tour with lunch $150. Rental of skis, boots and poles $30/day. Snow-board rental $40/day.

Yes, Virginia, you can ski in Hawaii. The season starts any time from Thanksgiving on. One year the snow lasted until the Fourth of July. Generally good skiing can be found December through April, with February and March as the best months. Ski Guides Hawaii provides everything, complete package tours with transportation from Waimea up to the summit, shuttle services at the summit (no lifts here), guide service (no marked trails either) and lunch, all for $150 for an eight-hour day (9 a.m. to 5 p.m.). Rental of equipment is available, as are exclusive tours (minimum two people) where Ski Guides will pick you up at your hotel, provide all equipment, lunch and an individual tour for your group for $250 per person. Ski Guides does restrict all tours to intermediate and advanced skiers, no beginners. "Mauna Kea is not the place to learn how to ski," a spokesperson stated.

Surfing & Windsurfing

Ocean Sports

Royal Waikoloan Hotel, Kamuela 96743
885-5555
Open daily 7 a.m.- 5:30 p.m. Lessons $35, sailboard rental $20/hour, $85 for 5 hours, $130 for 10 hours.

On the grounds of the Royal Waikoloan Hotel, Ocean Sports rents all sorts of ocean toys from windsurfing equipment to kayaks, wave skis and boogie boards—everything but surfboards. The surf isn't notable in front of the hotel, anyway. Windsurfing lessons include use of a simulator on land before you take to the water.

Tennis

The **Hawaii County Department of Parks and Recreation** can provide a detailed list of all the county tennis courts on the island. The best courts are in Hilo at the **Hoolulu Tennis Stadium,** located next to the Civic Auditorium on Manono Street. It includes eight indoor courts. In Kona, try the courts at the **Old Airport** (at the Kailua end of the Kuakini Highway). The atmosphere is nil, but the courts are well kept. For details, contact the **Parks Department** (25 Aupuni St., Hilo 96720; 935-8213). Many of the major resorts in the Kona-Kohala area have gorgeous tennis facilities, but these are generally reserved for hotel guests only. In slack seasons, some hotels may open up their facilities to non-guests, but generally the policy at hotels is "no hotel room key, no play." Following are two private facilities open to the public:

Hotel King Kamehameha's Kona Beach Hotel

75-5660 Palani Rd., Kailua-Kona 96740
329-2911
Open daily 8 a.m.-9 p.m. Lessons: $20/half hour, $40/hour, or $80 for series of five half-hour sessions. Court rental: $5/person/day. Equipment rental: $5/day for each racket.

The place to go in Kailua-Kona. The well-maintained courts are surrounded by sweet-smelling flowers and lush landscape. The pro shop has everything: lessons, equipment rental and comments on your backhand.

Keauhou Beach Hotel

78-6740 Alii Dr., Keauhou 96739
322-4237
Courts open daily 6 a.m.-9 p.m., Pro Shop open 8 a.m.-5 p.m. Courts $6/hour or $10/day. Racket rental $5/hour.

Surrounded by lush tropical vegetation, the Keauhou Beach Hotel courts are very popular with local residents. Some court times are available; call in advance.

READY FOR ADVENTURE...

From scuba diving and snorkling, with numerous reef fish found nowhere else, to world-class sailing and sailboarding competitive events such as the Kenwood Cup, Hawaii is well-known for its ocean activities. The oldest and most prestigious big-game fishing tournament, the Hawaiian International Billfish Tournament, has been held for over 35 years in Kona. Other exciting choices include: outrigger canoe racing, kayaking, parasailing, jetskiing, submarine rides and much more.

Culture

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Arts

Aloha Performing Arts Center

Hwy. 11, Kainaliu 96750
322-9924
Call for schedule.

This performing arts center is based around the 320-seat Aloha Theatre, built in 1923. (It still has a tin roof, making it difficult to hear the performance on rainy evenings.) The Aloha Community Players presents a balanced season of classic dramas, local plays, musicals and children's productions. In the summer, the center also presents its own film festival.

East Hawaii Cultural Center

141 Kalakaua St., Hilo 96721
961-5711
Open Mon.-Sat. 9 a.m-4 p.m. Free admission.

Located in a historic former police station, this center offers art classes and performances by the Hilo Community Players (935-9155). Every month the center mounts an exhibit in its downstairs gallery, often by artists from the Big Island, although sometimes international artists are featured.

Kahilu Theatre

Parker Ranch Center, Waimea 96743
885-6017
Call for schedule.

This 490-seat theater was donated to the community by Parker Ranch owner and former Broadway musical star Richard Smart. It remains the premiere facility on the Big Island, and it books a wide variety of shows, from Chinese acrobats to touring dance companies. It's also a favorite for promoters of Hawaiian music.

Mauna Kea Beach Hotel

South Kohala 96743
882-7222, (800) 882-6060, Fax 882-7552
Closed until hotel renovation is completed in Dec. 1995.

Back in the 1960s when Laurance Rockefeller built this luxury resort, the first in the islands, he built it around his collection of Asian and Oceanic art. As a university art professor he noted that the Big Island had no art museum, so he began teaching his students at the hotel, pointing out such works as the seventh-century Indian Buddha or the incredible collection of fierce Melanesian ritual masks. The hotel now has regular art tours and its own coffee-table book, *The Art of Mauna Kea.* Although Hawaii resorts now are routinely filled up with art objects, this collection remains the best, by a large margin.

University Theater

University of Hawaii, Hilo 96720
933-3310
Call for schedule.

This 600-seat theater is the only fully equipped theater on the Hilo side of the island. Consequently, it does a little of everything—presentations by the university's

drama and dance departments, of course, but also touring dance and drama companies and a whole range of cultural events.

Volcano Art Center and Gallery

P.O. Box 104, Volcano 96785
967-7511
Open daily 9 a.m.-5 p.m.

The Volcano Art Center is located in the 1877 original Volcano House Hotel. The works of Big Island artists are for sale, ranging from hand-tinted photos to woodwork, sculptures and raku pottery. You can buy the extraordinary block prints of Dietrich Varez here—he has deliberately kept his prices down so that many people can own his brown-and-white prints of ancient Hawaiian life and myth. The center also features concerts, dance performances, classes and cultural events.

Wailoa Center

Piopio St., Hilo 96720
933-4360
Open Mon.-Tues. & Thurs.-Fri. 8:30 a.m.-4:30 p.m., Wed. noon-8 p.m., Sat. 9 a.m.-3 p.m. Free admission.

This spacious state exhibition center is built in a circle to resemble a volcano and has an open-air water fountain at its center. It presents monthly shows, often featuring Big Island artists in its mini-gallery. During the annual spring Merrie Monarch Festival, there is an exhibit of Hawaiian quilts.

Local Flavor

It would be a mistake to visit the Big Island and pass up the **Farmers Markets**. The one in Hilo is the biggest; it's so festive that it's almost a party. At all three you can find fresh herbs, tropical fruits, vegetables, orchids and cut flowers so inexpensive you may be tempted to fill your hotel room with blooms, even for a short stay. There is only a limited amount of prepared food: *pokes* (raw fish or octopus prepared with spices and seaweed), daikon pickles, dried fruits. Some vendors make fruit smoothies out of sweet ripe fruit they grow themselves. There are some lauhala weavings and potted plants, but this is not a craft fair. These markets are about fresh food at affordable prices. People jostle and haggle, and it's fun to stroll through the markets even if you're not buying.

Corner of Kamehameha Ave.
and Mamo St., Hilo 96720
969-9114
Wed. & Sat. 6 a.m.-1 p.m.

Lanihau Shopping Center,
75-5595 Palani Rd., Kailua-Kona 96740
969-9114
Sun. 6 a.m.-1 p.m.

Parking Lot, St. Michael's Catholic Church,
Alii Drive, Kailua-Kona 96740
329-1393
Wed. & Sat. 7 a.m.-2 p.m., 6 a.m.-3 p.m.

Now that premium coffees have come into their own, it's possible to taste 100 percent Kona coffee (and not the blends you often find in restaurants) at numerous locations and espresso bars. To see coffee being dried and roasted, call ahead and set up a tour at the small **Holualoa Kona Coffee Co.** (77-6261 Mamalahoa Hwy., Holualoa 96725, 322-9937). Or stop by at the warehouse roasting facility of **Kona Coffee Factory** (83-5315 Mamalahoa Hwy., Honaunau 96704, 328-8239), which offers free samples from 8 a.m.-6 p.m. every day.

For a full listing of cafés and other Bargain Bites open late at night, see "Late-Night Dining" in the "Indexes" chapter at the back of this book.

Events

January

- **Hilo to Volcano 31-mile Ultramarathon and Relay**. Two races up the slopes of Mauna Loa and through the spectacular scenery of Volcanoes National Park; 965-9191.
- **Senior Skins Tournament**, Mauna Lani Resort. Arnold Palmer and other golf legends compete for $450,000 in prize money; 885-6655.

February

- **Hilo Mardi Gras**, Hilo. Costumed revelry, King and Queen's parade, food, drink, music and dancing in the street, all in historic downtown Hilo; 935-8850.
- **Big Island American Indian Intertribal Pow Wow**, Parker Ranch, Kamuela. This gathering of Native Americans features food, crafts, dancing and drumming; 885-7782.
- **Annual Hawaii Ski Cup**, Mauna Kea. This is an open ski competition, with its exact timing subject to snow conditions; 737-4394.

March

- **Pele's Cup Mauna Loa Cross Country**, Mauna Loa. The world's highest cross-country ski race, open to the public. Subject to snow conditions; 737-4394.
- **Prince Kuhio Day** (March 26), a state holiday. For information on local celebrations, call the Hawaii Visitors Bureau, Hilo; 961-5797.
- **Waimea Cherry Blossom Festival**, Waimea. A celebration of the Japanese tradition of *hamani*, viewing of the flowers in the spring. Festivities include demonstrations, entertainment and food; 935-5068.

April

- **Buddha Day**, the closest Sunday to April 8. For information on Big Island celebrations, call Hawaii Visitors Bureau; 961-5797.
- **Easter Sunday**, Ritz-Carlton Mauna Lani. The hotel holds a traditional Easter egg hunt; 885-2000.
- **Hula Heritage Festival**, Kalani Honua Retreat and Conference Center. Hawaiian crafts, chant and dance, including excursions to the Merrie Monarch Festival in Hilo; 965-9613.
- **Merrie Monarch Festival**, Edith Kanakaole Auditorium, Hilo. This is the largest and most prestigious hula event in Hawaii. It features ancient and modern hula by both men and women, staged in tribute to Hawaii's last king, David Kalakaua. Tickets are inexpensive, but you need to get them early; 935-9168.
- **Merrie Monarch Quilt Show**, Wailoa Center, Hilo. Hawaiian quilts are distinctive, a folk art form that arrived with the missionaries and evolved its own island style. This display of quilts also includes classes and workshops; 933-4360.
- **Pua Plantasia**, Old Airport Pavilion, Kailua-Kona. Plant show and sale, demonstrations and marketplace, plus a breakfast hosted by the Big Island.
- **Saddle Road 100K Ultramarathon & Relay**, Hilo to Waimea. For the seriously in-shape, a 62.1-mile run across rugged saddle road; 961-3415.

May

- **Asian and Pacific Islander Day**, Puuhonua o Honaunau. Crafts and cultural demonstrations of Pacific Island cultures; 328-2288.
- **Big Island Bounty**, Ritz-Carlton Mauna Lani. A four-day celebration of Hawaii regional cuisine that features seminars, cooking demonstrations, agricultural tours and gala dinners by Hawaii's top chefs, both established and up-and-coming; 885-2000.

- **Lei Contest at Hulihee Palace**, Kailua-Kona. A May Day contest to find the most beautiful, original and Hawaiian leis; 329-1877.
- **The Mauna Kea 200**, Hilo to Mauna Kea and back. Vroom! It's an eduro-time keeping event for motorcycles, 10,000 feet up Mauna Kea and back; 982-9359.
- **Outrigger Canoe Season**, May through September. Nearly every Saturday, short-course or long-distance canoe races start from piers in Hilo, Kailua-Kona, Kawaihae, Honaunau and Keauhou; 961-5797.
- **Spring Art Festival**, Wailoa Center, Hilo. A mixed-media, juried show for artists of the Big Island; 933-4360.

June

- **Bon Season**, from June to August, when Buddhist temples host colorful bon dances, honoring their ancestors; 961-5797.
- **Hawaii Intercultural Dance Festival**, Kalani Honua Retreat and Conference Center. Learn African, jazz, hula, *butoh* and modern dance; 956-7828.
- **Hawaii Light Tackle Tournament**, Kailua-Kona. This tournament, usually in June, pits light tackle anglers against billfish, ahi, ono and mahi mahi; 325-5000.
- **Hawaii State Horticultural Show**, Edith Kanakaole Stadium, Hilo. Flowers, flowers and more flowers, vast displays of multicolored anthuriums, plant sales; 966-9240.
- **King Kamehameha Day**, June 11. A state holiday commemorating Kamehameha I who united the Hawaiian Islands. Includes floral parade in Kailua-Kona, ceremonies at the Kamehameha statue in Kapaau, and entertainment and festivities on Coconut Island; Hilo; 586-0333.

July

- **Big Island Bonsai**, Wailoa Center, Hilo. A well-done presentation of this ancient Japanese art form, with workshops and displays; 933-4360.
- **Big Island Gym Bodybuilding Classic**, Royal Waikoloan Hotel. Bodybuilders from Hawaii and the mainland compete, with guest posers; 329-9432.
- **Cuisines of the Sun**, Mauna Lani Bay Hotel. Sunny Hawaii celebrates the bold-flavored, healthful foods of other sunny climates, like the Mediterranean and the Caribbean. Cooking demonstrations, seminars, wine, beer and rum tastings, gala meals by guest chefs; (800) 367-2323.
- **Great Waikoloa Rubber Duckie Race**, Kings' Lake, Waikoloa Beach Resort. A wacky event to raise funds for United Cerebral Palsy Association. Adopt a duck for $5 and enter it in the race, also great food, music and games; 885-8811.
- **Hawaiian Cultural Festival**, Puuhonua o Honaunau. Crafts and cultural demonstrations celebrating ancient Hawaiian harmony with land and sea; 328-2288.
- **Hilo Orchid Society Show**, Hilo. Come see why the Big Island is sometimes called the Orchid Isle; 935-0484.
- **International Festival of the Pacific**, Hilo. A week-long pageant of nations, including costumes and dances of Japan, China, Korea, Portugal, Tahiti, New Zealand and the Philippines, plus a lantern parade, bonsai and flower-arranging displays, martial arts exhibitions, softball tournaments, ethnic dance, tea ceremony and much more; 959-4248.
- **Mauna Kea Beach Hotel Annual Pro-Am Golf Tournament**, Mauna Kea Beach Golf Course. More than 30 teams (each with one pro and three amateurs) participate in 54 holes of golf; 883-7222.
- **Parker Ranch Rodeo and Horse Races**, Paniolo Park, Waimea. Top entertainment by *paniolos* (Hawaiian cowboys) from one of the largest privately owned ranches in the United States; 885-7655.
- **TEVOKA Team Competition**, Royal Waikoloan Resort. Open to the public, this competition consists of tennis, volleyball and kayaking. Zany prizes awarded to the best, worst, and in-between; 885-6789.

- **Turtle Independence Day**, Mauna Lani Resort. Mauna Lani Resort and Sea Life Park team up to raise endangered young green sea turtles in the protected seawater ponds of the Mauna Lani Bay Hotel. Each year on the Fourth of July, larger turtles are released into the ocean; 885-6677.
- **Waimea Kapiki Cabbage Festival**, Waimea Park, Waimea. So cabbage is not the most glamorous vegetable. It's good for you, and this is a celebration of Waimea's agricultural bounty with food and fun; 885-6707.

August

- **Admission Day**. Hawaii became the 50th state on Aug. 21, 1959, and the whole state still celebrates on the third Friday in August; 961-5797.
- **Hawaiian International Billfish Tournament**, Kailua-Kona. The Big Island is one of the great sportfishing spots in the world and this is one of the world's leading international marlin-fishing tournaments. Daily catch weigh-ins at Kailua-Kona pier and a zany parade; 836-0974.
- **Hoolaa**, Volcanoes National Park. On the Big Island, the Investiture of the Aloha Festivals Royal Court takes place at high noon on the rim of the volcano; 885-8086.
- **Puukohola Heiau Cultural Festival**, Puukohala Heiau, Kawaihae. This is one of the most sacred and historic spots in Hawaiian culture, King Kamehameha's war temple. The restored *heiau* has an annual festival, including hula, lei making, Hawaiian language and other ancient skills; 882-7218.
- **Big Island Wood Show**, Wailoa Center, Hilo. A well-regarded show mounted by the Big Island Woodworkers Guild, featuring furniture, musical instruments, sculpture and bowls; 933-4360.

September

- **Aloha Festivals.** The state Aloha Festival moves to the Big Island after kicking off on Oahu. The Big Island does it up big with more than 50 events, parties, parades, celebrations of Hawaii's diverse cultures; 885-8086.
- **Hawaii County Fair**, Hilo. This is an old-time fair with food, music and rides; 965-9522.
- **Queen Liliuokalani World Championship Long Distance Canoe Races**, Kailua-Kona. Teams from around the world, both men and women, compete in the biggest outrigger canoe racing event in the world. Torchlight parade through town, disco dance, luau; 323-2565.
- **Sam Choy Poke Contest**, Waimea. Cooks from all over the United States compete to make the best *poke*, a Hawaiian raw fish preparation. Hosted by Hawaii's most famous chef, Sam Choy, in conjunction with the annual Aloha Festivals Paniolo Parade; 885-8086.
- **Trya Papaya Festival**, Hilo. The papaya, not the pineapple, is probably Hawaii's favorite tropical fruit, here celebrated with demonstrations, food booths, entertainment, contests; 533-4165.

October

- **Aloha Festival Hoolaulea**, Hilo. Three stages offer continuous entertainment. Food booths, arts and crafts and fun in a massive street party; 935-8850.
- **Gatorade Ironman Triathlon**, Kailua-Kona. The grueling Ironman Triathlon was invented in Hawaii and perfected in Kona. It's a 2.4-mile swim, 112-mile bicycle race and 26.2 mile marathon—and if you think that calls for endurance, you should see the party afterward; 329-0063.
- **Kona Coffee Cultural Festival**, Kailua-Kona. It's the United State's only coffee, and one of the world's best. Celebrate the

harvest of Kona coffee with picking contests, lei contests, fairs, song fest, Miss Kona Coffee pageant and more; 326-7820.

November

- **Lei Making Contest**, Volcanoes National Park. A contest to celebrate the birthday of the Merrie Monarch, King David Kalakaua; 967-8222.
- **Na Mamo o Hawaii Nei**, (Footsteps of King Kamehameha), Mookini Heiau. It's Children's Day at this rarely open sacred site. School children from around the state visit the *heiau* (temple) with *kahuna nui* (high priestess) Leimomi Mookini Lum, and learn about old Hawaii and the nearby Kamehameha birthsite, open to the public; 591- 1170.
- **Winter Wine Escape**, Mauna Kea Beach Hotel. Winemakers from California and Europe join Hawaii's best chefs for paring tastings, cooking demonstrations and one of the most sybaritic weekends possible; 882-6060.

December

- **Bodhi Day**, all islands celebrating Buddha's Enlightenment in early December; 542-9200.
- **Christmas Parades**. There's one nearly every weekend in Waimea, Kainaliu or Kailua-Kona; 961-5797.
- **Christmas at Hulihee Palace**, Kailua-Kona. At this elegant nineteenth-century royal mansion, you can indulge in a tasting of wine from fifteen wineries and food from some of the state's top chefs, in a scholarship benefit; 329-1877.
- **Gingerbread Wonderland**, Mauna Lani Bay Hotel. The entire lobby of the Mauna Lani is filled with gingerbread creations by professionals and non-professional pastry chefs. There's a contest for the best and a charity auction to purchase these edible works of art; 885-6622.
- **Mauna Kea Beach Hotel Golf Tournament**, Mauna Kea Beach Golf Course. More than 100 amateurs compete in this charity tournament; 882-7222.
- **Twelve Days of Hawaiian Christmas**, Mauna Lani Bay Hotel. Each of the twelve days of Christmas gets its own demonstrations, artists and dancers depicting Hawaiian-style customs, 885-6622.

GETTING A PARDON, HAWAIIAN STYLE

Ancient Hawaii was governed by a set of sacred laws called *kapu*. Some kapu were conservation measures that controlled fishing or the gathering of scarce foodstuffs. Others forbade women to eat pork, coconuts, bananas or shark meat; eating with men was also off-limits.

Other kapu called for commoners to avert their eyes in the presence of royalty, and to lie prostrate before a king. One kapu forbade commoners to step on the shadow of *alii* (royalty).

The penalty for breaking a kapu was death. Some kapu called for specific means of execution: stoning, clubbing, strangling, being buried or burned alive. Sometimes a kapu-breaker was singled out as a sacrificial victim to appease a certain god or as a warning to potential criminals.

There was, however, one chance of salvation. If he could reach a *puuhonua* (a place of refuge), the criminal would be spared. The Hawaiians believed that a person's *mana* (spirit) remained in his bones after death. So, naturally, a burial ground hosted a collection of powerful spirits. And a puuhonua was sacred because it was the burial site of royalty. On the Big Island, the Pu uhonua o Honaunau (Place of Refuge of Honaunau), which dates to 1550 served as a temple mausoleum until 1818, is now a national park.

Basics

Getting Around

Airport

There are three airports on the Big Island. The Hilo airport is served by **Aloha Airlines** (935-5771) and **Hawaiian Airlines** (326-5615). The Kona airport is served by Aloha and Hawaiian, and also by **United Airlines** (961-2811/(800)241-6522). There is also a small airport in Waimea that is used by helicopters and small aircraft.

Traveling from the airport, your options are a rental car, a taxi or a hotel limo, from either Hilo or Kona airports. Some of the tour bus/limo companies provide airport transportation, but there are no regularly scheduled shuttles. Make reservations a day before or through your travel agent. Try **Roberts** (Hilo, 935-2858; Kailua-Kona, 329 1688), or **Gray Line** (Hilo, 935-2835; Kailua-Kona, 329-9337).

Cars

The Big Island is big. It takes more than two hours to drive between Hilo and Kailua-Kona, without doing any sightseeing. Unless you plan on staying within the confines of your hotel or relying exclusively on tour services, a rented car is really a plus. Big Island car-rental agencies include: **Alamo** (Hilo, 961 3343; Kailua-Kona, 329-8896), **Avis** (Hilo, 935-1290; Kailua-Kona, 327-3000, **Budget** (Hilo, 935-6878, Kailua-Kona, 329-8511), **Dollar** (Hilo, 961-6059; Kailua-Kona, 329-2744), **Hertz** (Hilo, 935-2896; Kailua-Kona, 329-3566), **National** (Hilo, 935-0891; Kailua-Kona, 329-1674), and others.

To see the Big Island's most beautiful beaches and back roads, you will need a four-wheel-drive, perhaps for a day or so. Hertz, Avis and Budget rent four-wheel-drive Jeeps or similar vehicles. If you pick up your rented car at Hilo Airport and return it to Kona Airport, or vice versa, you will be charged a drop-off fee from $40 to $80.

For personalized tour service: **A Touch of Class** (325 0775), **Aloha Aina Limousine** (322-0668) or **Luana Limousine** (326 5466) are in Kailua-Kona; or **Meridan HRT** (885-7484) at the Mauna Lani Resort.

Public Transportation

Hawaii County's Mass Transit Department provides ***The Hele On*** ("Get Moving") service around the island, but it is limited. Schedules are available at visitors' centers and hotel lobbies. A trip to Hilo from Kailua-Kona or vice versa costs $5.25. Service within Hilo is available for 75 cents. Call 935-8241 for information and schedules.

Taxis

Taxis are available in all areas of the Big Island. Many also do sightseeing tours. All taxis are metered, beginning at $2 when you get in and 20 cents each additional eighth of a mile. In Hilo, try **A-1 Bob's Taxi** (959-4800) or **ABC Taxi** (935-0755). In Kona, call one of the following: **Kona Airport Taxi** (329-7779), **Marina Taxi** (329-2481) or **Paradise Taxi** (329-1234).

TELEPHONE NUMBERS

The area code for all numbers on the Islands is (808).

Airports	
Hilo	933-4782
Kona	329-2484
Waimea (Kamuela)-Kohala	885-4520
Chamber of Commerce	
Hilo	935-7178
Kona/Kohala	329-1758
Civil Defense	935-0031
Coast Guard	935-6370, (800) 331-6176
Crisis/Help Line	
Kona	329-9111
Hilo	969-9111
Directory Assistance	
(local)	1-411
(interisland)	1-555-1212
Emergency	
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Weather	
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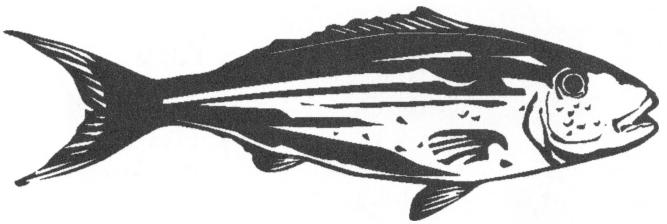

UKU (H), gray snapper, *Aprion virescens* (Cuvier and Valenciennes). ***DISTRIBUTION:*** Tropical Pacific. ***SIZE:*** Up to two feet (61 cm) long; usually about eight pounds (3.6 kg). ***COLOR:*** Uniform grayish blue, with the dorsal area more bluish than below. Dark blue towards head; three dark spots near base of dorsal fin.

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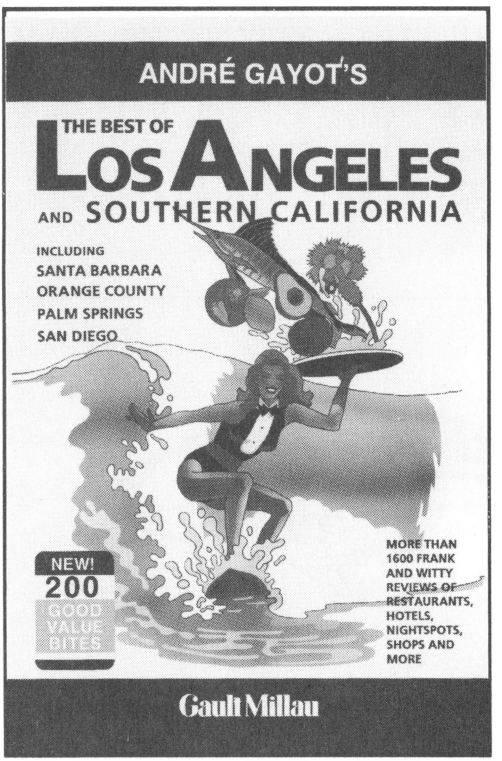

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KAUAI

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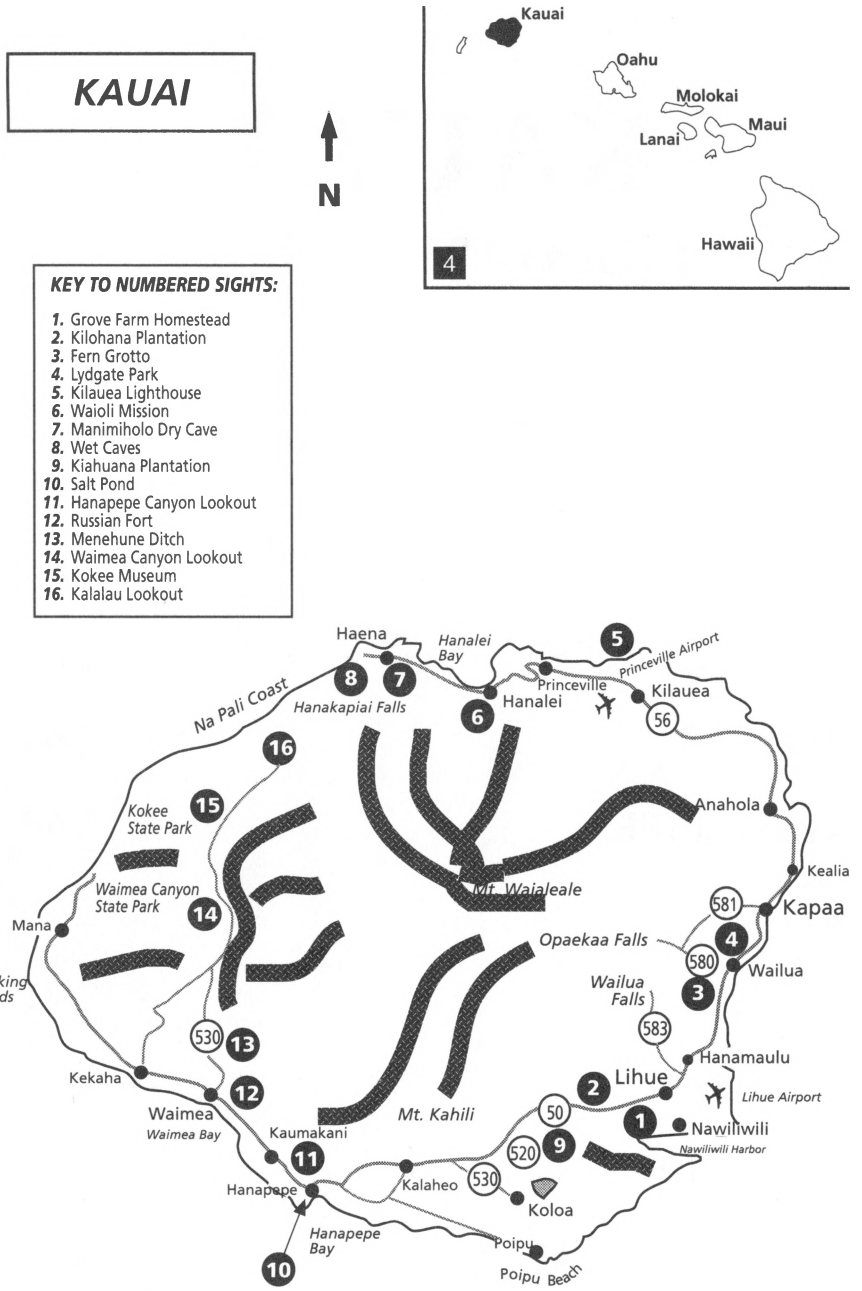
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2. Kilohana Plantation
3. Fern Grotto
4. Lydgate Park
5. Kilauea Lighthouse
6. Waioli Mission
7. Manimiholo Dry Cave
8. Wet Caves
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10. Salt Pond
11. Hanapepe Canyon Lookout
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Nawiliwili
Kaumakani
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Nawiliwili Harbor
Kalaheo
530
Koloa
Hanapepe
Hanapepe Bay
Poipu
Poipu Beach

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The Garden of Eden

Kauai is, geologically speaking, the oldest of the islands, the most weathered, the wettest—and the most spectacular. If you see any of the islands by helicopter, choose Kauai. Its views and vistas can take your breath away.

Topographically, Kauai is easy to understand. It's round, created by a single volcano with twin peaks. One of those peaks, Mt. Waialeale, is the wettest place in the state (444 inches of rainfall, more than an inch a day). It contends with Cherapungi in the foothills of the Himalayas as the wettest spot on earth.

So high, wet and muddy are the central mountains that you cannot drive across Kauai. Nor can you drive all the way around. If you start from the airport in Lihue, both the road north and the road south end up at inaccessible cliffs and valleys.

Most visitors take the road south, to stay at Poipu. Once a sleepy little beach town, Poipu has become the resort center of Kauai. It's sunny—for Kauai at least—and has beautiful white-sand beaches.

Past Poipu, the southern road swings north again, toward Waimea Canyon. The play of sunlight and shadow on the multicolored walls of the 3,400-foot deep gorge make the canyon a staggering sight, even for an island where astonishing beauty seems to lurk around every corner.

Around the corner from Poipu is the Napali coast, where lava cliffs knife into the ocean, and the remote Kalalau Valley. To go farther, you'll need a boat, a helicopter or be a goat. However, at the end of the Waimea Canyon Road you can take in a spectacular view of the valley.

On your return, you'll have to retrace your steps to Lihue and then head up the other side of the island—up past Kauai's populous little towns, past the Wailua River, up to Kilauea, the northernmost point of the principal Hawaiian islands. A one-lane bridge that forbids tour buses and heavy equipment leads to Hanalei Valley, a major taro growing region, and to Hanalei Bay, a semicircular beach of extraordinary beauty, surrounded by green valley walls down which waterfalls cascade in season. Hanalei and its resort area at Princeville are stormier than Poipu. As on the other islands, rainbows are common here—but this area has moonbows as well, as moonlight refracts off the mist. Also, should you be fortunate enough to go up in a helicopter, you might find yourself surrounded by a circular prism.

Other islands may be paradise, Kauai seems to be Eden. So Edenic does it seem, that the entire island has a hippie-ish, back-to-the-Garden feeling. For some people, it has an irresistible lure.

Part of the Garden of Eden feeling comes from the fact that Kauai has been swept clean by two major hurricanes in a decade. Kauai has emerged from 1992's Hurricane Iniki lean and fresh. The selection of restaurants, condominiums, shops, hotels, activities and services has been pruned like the scenery, although only the fussiest visitor would find the choice inadequate or too primitive. Kauai still offers a bit of everything, from luxury hotels to secluded beach camping.

In fact, hurricane renovations have given the island an air of new prosperity. But Kauai was never a place for fancy shops, shows and gourmet restaurants—and the hurricane has kept urban amenities of that sort few and far between.

But then you never expected the Garden of Eden to have nightclubs and boutiques, did you?

Restaurants

A Pacific Café

HAWAII REGIONAL
CUISINE/PACIFIC RIM 16/20

4-831 Kuhio Hwy., Suite 220, Kapaa 96746
822-0013
Dinner nightly. All major cards. $$$

Kauai does not have many good restaurants—it's still 1968 here, with plenty of surf-and-turf platters. But it does, surprisingly, have one of the best restaurants in the state. No matter where you're staying on the island, it's worth the trek to this shopping center to find Jean-Marie Josselin's highly individual eatery. Josselin, one of the pioneers of Hawaii regional cuisine, has created a bright, low-key environment (the decor and the wonderful handmade plates are made by his artist/decorator wife, Sophie) in which to demonstrate his wonderful touch with fresh herbs and hot peppers. Look for dazzling East-West flair: grilled Japanese eggplant with chile-pepper vinaigrette, scallop and shiitake ravioli in a caviar-ginger sauce, Peking duck soft tacos, wok-charred mahi mahi with sesame seed crust. The list goes on and on. The regularly updated wine list is small, but relatively inexpensive and chosen to match the food. Make a reservation, as this place is popular with local residents as well as well-informed visitors. If you so desire to take home samples of the house-made crockery, don't hesitate to place an offer; Jean-Marie and Sophie might very well take you up on it. Another desirable souvenir from this establishment is Jean-Marie's mouthwatering *A Taste of Hawaii* cookbook.

Brennecke's Beach Broiler

SEAFOOD/AMERICAN 12/20

2100 Hoone Rd., Poipu 96756
742-7588
Lunch & Dinner daily. MC, V. $$

You can't visit Poipu without eating at Brennecke's, a local landmark combining a superb beach/ocean view with lots of conviviality and good seafood. Brennecke's markets itself aggressively; it advertises frequently, has its own gift shop/tourist center and, in the restaurant, sells all manner of clothing emblazoned with various Brennecke's insignias. But this self-promotion is so good-natured that even the staunchest anti-tourist cynics find themselves weakening and buying a Brennecke's T-shirt. It's a place that manages to be all things to all people: thoroughly casual yet not a dive, has a dreamy view for lovers, big tables and kid's portions for families, a full bar for merry imbibers (mai tais are big here), simple grilled fish for the seafood purist, pastas, sandwiches and pizza for those sick of simple grilled fish. It's best to stay away from the more complicated dishes (the pastas are ho-hum). Instead, start with the excellent ahi sashimi (served at many Hawaii restaurants, and almost always excellent) or the ceviche—that is, only if you're pretty hungry, since dinners come with the salad bar and pasta primavera or rice. Meat eaters can order steaks or ribs, but most opt, and rightly so, for the unadorned grilled Pacific fish: ahi, ono, mahi mahi, opakapaka and so forth. The selection is always perfectly fresh and varied; the service is adequate and friendly, if not especially attentive. The

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prices are high for the quality of food and informal setting, but not by Hawaiian tourist-area standards.

Casa di Amici

ITALIAN 13/20

2484 Keneke, Kilauea 96754
828-1388
Dinner nightly. All major cards. $$$

With its open-air dining room nestled in among historic stone plantation buildings and tropical landscaping, Casa di Amici is a pleasant place for a romantic dinner. The Kiss of Friendship, a tasty concoction of Boursin cheese wrapped in phyllo with a marinara sauce, is a wonderful starter to the meal, as are the salad specials made with local organic greens. Pasta can be ordered in full or half sizes; you can choose both the shape (bow-ties, fettuccine, tortellini, etc.) and sauce. More than a dozen chicken, fish, veal and beef entrées round out the menu; fresh fish specials are competently prepared and generally the best choice. Desserts tend too heavily toward cheesecake and other excessively rich pastries. Portions are large, the food is good and the service is relaxed, but adequate. The wine list is ample and varied, although prices are on the high side. Expect a long wait to be seated and especially poor service if you arrive without a reservation.

La Cascata

ITALIAN 15/20

Princeville Hotel, 5520 Ka Haku Rd.,
Princeville 96722
826-2761
Dinner nightly. All major cards. $$$

Tucked downstairs in the Princeville Hotel, La Cascata is one of only two truly outstanding restaurants on Kauai. The soft, muted colors of the dining room and stunning flower arrangements create a comfortable, romantic atmosphere where it's easy to linger over a leisurely meal. The food is even more impressive than the decor, and the chef does an especially fine job of preparing the fresh local fish in simple yet creative ways. Hawaiian snapper, ahi and swordfish are frequent offerings, all cooked to moist and tender perfection and accompanied by an array of fresh vegetables and pasta. Try the carpaccio of salmon with pesto potato salad and green beans as an appetizer, or savor the Provençale tart of grilled eggplant and baked roma tomato with garlic flan. Pasta can be ordered in full and half sizes so you can indulge a craving for cannelloni of roasted duck with wilted greens and still have room for an entrée. Desserts are exquisite; the baked chocolate mousse with mint *anglaise* and warm pear tart shouldn't be missed. Service can be a bit rough around the edges, but the occasional glitches can be ignored because the food and setting are so delightful. The wine list is extensive, heavily Italian, and reasonably priced.

Gaylord's Restaurant

CONTINENTAL 10/20

Kilohana Plantation Estate, Hwy. 50,
Lihue 96766
245-9593
Lunch & Dinner daily. Brunch Sun. AE, MC, V. $$$

Kauai has a shortage of "nice" restaurants, especially around Lihue, so Gaylord's often wins by default. It is certainly a lovely and romantic place, a series of open-air dining areas wrapped around the lush back garden of the Kilohana Plantation estate. But the food and service don't quite live up to Gaylord's prices. The menu is a touch above the standard surf-and-turf: three pasta dishes, prime rib in two different sizes, veal chops and baby back ribs with onion rings join an array of fresh local fish, lobster and king crab legs. The ahi sashimi and blackened prawns are great starters, and the fresh fish specials and signature ribs with spicy barbecue sauce are the most reliable items. Desserts are generic upscale-restaurant offerings, but the Linzertorte, a raspberry-filled macadamia nut tart is definitely worth trying. Tip: Visit for lunch or Sunday brunch—you can enjoy the setting and simpler food (omelets, waffles, sandwiches, salads and burgers) for much less money.

Hanalei Dolphin

STEAKHOUSE/SEAFOOD 10/20
Hanalei Trader Building, Hwy. 56,
Hanalei 96714
826-6113
Dinner nightly. MC, V. $$

Built on the site of a historic boat shed and located on a scenic spot with lush tropical foliage at the bend in the river, the Hanalei Dolphin used to be a favorite. Now, it seems, the romance has faded. On our return visits, the boom in tourism (which ruined the romantic atmosphere) and lack of seriousness in the cooking have disappointed us. For example, the fresh fish was always *kini popo* (right on the money), but lately it's invariably overcooked. The rest of the menu is decidedly uninspired, with a predictable mix of steak, shrimp and chowders. The place is so popular (mainly tourists who come once) that diners can often expect a long delay to be seated, especially during the busy summer months. It's a good place for a sunset drink, though, which may ease the wait should you decide to stay for dinner.

Hanamaulu Restaurant, Teahouse & Ara's Sushi Bar

JAPANESE/SUSHI 12/20
Kuhio Hwy., Hanamaulu 96715
245-2511
Breakfast, Lunch & Dinner Tues.-Sun. MC, V. $$

The Miyake family has owned this restaurant for three generations. Not only are they conversant with the art of cooking, but their Japanese gardens and koi ponds are exquisitely beautiful. We recommend bypassing the austere main dining room in the front and reserving a table in the back, which overlooks the gardens and pond. You sit on cushions Japanese-style, with room under the sunken tables for long legs. The shoji-screen-partitioned rooms are decorated with carved wood. The rambling building also houses a sushi bar, which overlooks another manicured garden and koi pond. The menu features both Chinese and Japanese food. Dishes on the Chinese side include *lup cheong* (Chinese sausage), *kau yuk* (pot-roasted pork loin) and crispy-fried ginger chicken, while Japanese entrées range from beef, chicken or pork sukiyaki to fish, chicken or beef teriyaki. Try the *robatayaki.* Select from prawns, lobster, crab, steak or chicken, and your order will be grilled tableside. The wine list is small; sample the sake instead. This is one of Kauai's most popular restaurants with local folks, so definitely reserve a table in advance.

House of Seafood

SEAFOOD 10/20
1941 Poipu Rd., Poipu 96756
742-6433
Dinner nightly. All major cards. $$

Offering Kauai's most extensive selection of seafood, there can be as many as nine different varieties of fresh fish on the menu, along with filet mignon, New York steak and a range of seafood dishes. None of the preparations are remarkable or inventive, but you generally won't go wrong with one of the fresh fish daily specials. This second-story restaurant overlooks the tennis courts of the Poipu Kai condominiums, and large windows guarantee a free-flowing breeze. The wine list is ample; service can be inattentive, but the atmosphere is pleasant and relaxed.

JJ's Broiler

SEAFOOD/STEAKHOUSE 8/20
3416 Rice St., Lihue 96766
246-4422
Lunch & Dinner daily. D, MC, V. $$

With one of the nicest settings on Kauai, JJ's has a distinct advantage over many restaurants. Overlooking Kalapaki Bay, with many tables set outside to catch the salty trade winds, it provides one of the few opportunities for true oceanfront dining. Unfortunately, the fabulous surroundings only amplify the mediocrity of the food. Billing itself as Kauai's "original steakhouse," JJ's sets up certain expectations that aren't always fulfilled—a steak had to be

returned before its preparation satisfied. The fresh fish tries hard to shine, but the cook's preparations are hit and miss. (Though the thick fries with spicy Cajun seasoning are always delicious.) The seafood chowder tends toward bland, and the salad greens aren't consistently at their freshest. Desserts are similarly disappointing, and service can be forgetful. But at least there's an ocean view.

Kapaa Fish Chowder House

SEAFOOD 10/20
1639 Kuhio Hwy., Kapaa 96746
822-7488
Dinner nightly. AE, MC, V. $$

As might be expected, the decor follows a nautical theme, with wooden tables and captain's chairs. It's also your first clue that the menu is decidedly pedestrian. A range of fresh fish comes out of the exhibition kitchen, often including local favorites ahi (tuna), ono (wahoo) and ulua (trevally). The filets can be broiled or sautéed, with a choice of simple sauces. Just as you'd expect, a range of steaks, prime rib, prawn dishes and steak-lobster combos are available as well. Two "mud pies" and a cheesecake predictably round out the menu. The food is average, the service the same, giving the whole place a rather ho-hum feel. The wine list is big on California whites (especially Chardonnays).

King and I

THAI 12/20
Waipouli Plaza, 4-901 Kuhio Hwy., Kapaa 96746
822-1642
Dinner nightly. All major cards. $

The nondescript Waipouli Plaza offers no clue that it holds Kauai's best Thai restaurant. The secret of the King and I is that the chef has a flair for unique combinations and stunning visual presentations. Inside, pink walls covered with Thai memorabilia and an abundance of orchids set the stage for the exotic food to come. Choose from the chef's suggested dinners for two, three or four diners; or roam through the multi-page menu, filled with tangy dishes, such as spring roll (mushroom, carrot, long rice, onion wrapped in rice paper and served with lettuce and mint leaves), green papaya salad (island papaya, tomato and red chili in spicy sauce) and Siam coconut soup (chicken simmered in coconut milk with green onion, Thai parsley and some secret Thai spices that the chef refused to divulge—he grows his own). There is also a special vegetarian section. All dishes come in a choice of mild, medium or hot. The black rice pudding and tapioca shouldn't be missed. The King and I offers a surprisingly good wine list and imported beer list.

Koloa Broiler

AMERICAN 11/20
Hwy. 52, Koloa 96756
742-9122
Lunch & Dinner daily. All major cards. $

Vacationers love the Koloa Broiler. And for good reason. Not for the gourmet food—"gourmet" is a word that would be scoffed at here. Not for the posh setting—this place is as relaxed and funky as can be, where shorts and thongs are as dressy as it gets. No, the Koloa Broiler is great because, unlike so many local restaurants, it hasn't a hint of pretension, just tasty, extremely modest food at unbeatable prices. The formula is a simple one: You settle down at one of the plain wood tables (you may have to push one of the house cats off your chair), order a drink (perhaps a good fruit margarita) and, if you're really hungry, an appetizer (only three are offered; the sashimi is reliably fresh), then head for the barebones salad bar. Next, tell your waiter your choice of entrées: steak, beef kebab, chicken, burger, mahi mahi or one of the daily fresh fish specials. You'll then be given the raw materials—emphasis on raw—and be shown to the big, open grill in the center of the room. If you need help determining cooking times, you'll get it; otherwise, you cook it exactly the way you want it, then fill out your plate with delicious baked beans, white rice and hunks of sourdough bread.

Norberto's El Café

MEXICAN 9/20
4-1373 Kuhio Hwy., Kapaa 96746
822-3362
Dinner nightly. AE, MC, V. $

Housed in a tiny structure on Kapaa's main drag, the two-tier restaurant has plain wood tables decorated with fresh flowers and the usual Mexican items on the walls. No *faux* Mexicana here, gringo: from the bean soup appetizer to the burrito ranchero, enchiladas *grandes* and *rellenos* (stuffed green chile peppers) Tampico, the dishes are authentic, the servings more than ample. Service is sometimes slow, but friendly, and all the food is prepared to order, so cool your heels and enjoy a pitcher of margaritas. Stick to beer or cold margaritas, as the wine list isn't much.

Ono Family Restaurant

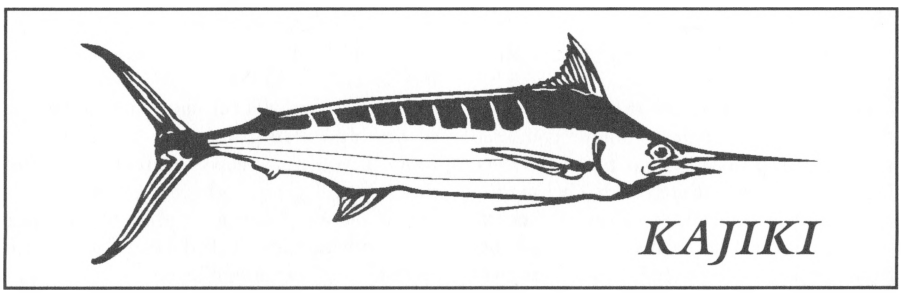
AMERICAN/HAWAIIAN 9/20
4-1292 Kuhio Hwy., Kapaa 96746
822-1710
Breakfast, Lunch & Dinner daily. AE, MC, V. $

If you've been dying to try the latest in low-cholesterol meats, hunker on down to Ono's for a buffalo burger. That's right. This is the only restaurant on Kauai to serve the burly bison (it's prepared three ways: the aforementioned burger, ribs or steaks topped with pineapple and teriyaki sauce). Buffalo has an interesting, but somewhat gamy, taste. A local favorite for Kauai residents, the Ono Family Restaurant is a dressed-up coffee shop with an expanded menu. The decor is country-kitchen with a splattering of antiques. Other menu items include beef, ribs, chicken and fish dinners, a host of sandwiches and ten different hamburgers. For dessert try the macadamia nut pie, served either as a cream or a custard pie. Service can be slow.

Tahiti Nui

SEAFOOD/HAWAIIAN 11/20
Kuhio Hwy., Hanalei 96714
826-6277
Breakfast, Lunch & Dinner daily. D, DC, MC, V. $$

More than 30 years ago "Auntie" Louise Marston came to Hawaii from Tahiti and converted a small store (which was 70-plus years old at the time) into a restaurant and bar. She did everything: shop, prepare the food, tend bar, serve the meals and entertain the guests. Word got out, and today people from around the world flock to the historic green building with the wooden porch out front—not only for the food but for the ambiance that Auntie Louise has single-handedly maintained. Truly a taste of Tahiti, meals are served all day but the action begins in the afternoon when people begin filing into the rattan bar. By 6 p.m., the dining room is occupied and Auntie Louise is in action, overseeing the dinners, laughing with the guests and directing the entertainers. Auntie Louise knows fish: This is the place to get a fresh catch prepared in true Polynesian fashion. She also broils a mean New York steak, guaranteed to please or she'll do it over. The wine list is small, but this is Polynesia not Bordeaux.



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Barbecue

Barbecue Inn

2982 Kress St., Lihue 96766
245-2921
Breakfast, Lunch & Dinner Mon.-Sat. No cards.

Despite its name, the Barbecue Inn doesn't offer any barbecue items. With a spruced-up coffee shop-style interior, this long time restaurant serves mainly local residents who want no-nonsense meat-and-rice-type meals heaped out in generous portions. The food, cooked in local Japanese and American styles, varies from burgers to lobsters and steak. Full bar, quick service, and they cater to kids. Dinner for two, with wine, comes to about $20.

Cafés & Diners

Aloha Diner

971 F Kuhio Hwy., Kapaa 96756
822-3851
Lunch & Dinner Mon-Sat. No cards.

This is the only place on Kauai to get authentic Hawaiian food, outside of a luau. Try *laulau* (pork or chicken wrapped in young taro leaves), *lomi* salmon, *pipikaula* (smoked beef), *kalua* pork and, of course, poi. Combination plates and side orders offer a chance to try many different dishes. The setting is shopping-center austere, but the wait help is friendly and will patiently explain the unfamiliar dishes on the menu to the uninitiated.

Tip Top Motel, Café & Bakery

3173 Akahi St., Lihue 96766
245-2333
Breakfast, Lunch & Dinner daily. No cards.

A hurricane-inspired face-lift has dramatically improved the exterior and interior of this Spartan café, which offers diners a taste of true local-style grinds. Breakfasts are best here; try your eggs with rice and Portuguese sausage, or be adventuresome and go for the miso soup and egg. Lunches and dinners are heavy on the meat and gravy, although the oxtail soup is legendary. Tip Top is famous for its bakery's macadamia nut cookies, and rightly so. A pound of cookies and two cups of coffee for around $5 will keep you happy for a long time.

Hamburgers Hot Dogs

Brennecke's

2100 Hoone Rd., Poipu Beach 96756
742-7588
Lunch daily. MC, V. $

This popular fish restaurant also makes a mean hamburger, grilled over *kiawe* wood for a smoky taste. The menu covers vegetarian, fish, prime rib and chicken teriyaki burgers and sandwiches, along with pizza and a salad bar. It's a great place to eat if you're having a hard time leaving the beach—Brennecke's is right across the street from Poipu Beach Park, and after a morning of sand and sea, the food goes down beautifully. About $8 for lunch for two.

Camp House Grill

Kaumualii Hwy. 50, Kalaheo 96741
332-9755
Breakfast Thurs.-Tues. Lunch & Dinner daily 11 a.m.-9 p.m. MC, V.

Visitors heading for Polihale on the far west side or Kokee and Waimea Canyon won't want to miss fueling up at the Camp House Grill, a terrific roadhouse with honest American food and friendly people. Breakfast is no-frills perfection: bacon and eggs, omelets, home fries, fresh juice. Good grilled burgers and onion rings are the call for lunch; Camp House's barbecue chicken and fantastic pies (try the chocolate macadamia nut) keep the locals returning for dinner. About $12 for breakfast for two; dinner for two, with beer, runs about $30.

Duane's Ono-Char Burger

Kuhio Hwy., Anahola 96703
822-9181
Lunch & Dinner daily. No cards.

No, it's not the sugar shack, Jack, it's the burger shack. Tucked away in the trees next to Whaler's Store and the Anahola post office is burger heaven. This is for burger aficionados: big burgers cooked to perfection with everything imaginable on them. Owner Duane Horka is often behind the grill whipping out some of the best patties on the planet. His best-seller is the teriyaki burger (a quarter-pounder with lettuce, tomato, mayo, homemade teriyaki sauce, plus whatever else you want: cheese, avocado, sprouts). There are no indoor tables, just a couple of picnic tables under a shady poinciana tree. A couple of burgers wnd tow of his thickest shakes will run you about $14.

Kountry Kitchen

1485 Kuhio Hwy., Kapaa 96746
822-3511
Breakfast, Lunch & Dinner daily. MC, V.

Sidle up to some home cooking in a quaint country atmosphere. Ruffled curtains, overstuffed booths and kitcheny wallpaper set the scene for this popular restaurant. The food is good and served in more than generous portions. Breakfast features a variety of omelets, served with homemade cornbread. Lunch has a host of burgers, luncheon-special plates, salads and sandwiches; dinner sports fresh fish, barbecue ribs, fried chicken and beef. Beer and wine available. Expect a wait to be seated at breakfast, especially on weekends. Lunch for two, with beer, is about $17.

Mikal's

Ching Young Village, Hwy. 56, Hanalei 96714
No phone.
Lunch & Dinner daily. No cards.

In health-conscious Hanalei, many opt for chef Mikal Jay's vegetarian version of a burger, known as the Yowza burger. A hearty mix of spiced garbanzo beans and vegetables, it pleases even a dedicated meat-eater. Other sandwich specialties include teriyaki tofu and eggplant Parmesan, all tucked into a tasty whole-wheat bun with tomatoes, onions, alfalfa sprouts and grated carrots. Taro fries, fruit smoothies and his award-winning chili are also excellent; servings are generous. All food is organic, and prepared from scratch, including the tofu. Take-out only.

Ice Cream

Lappert's Ice Cream

1-3555 Kaumualii Hwy., Hanapepe
335-3153
Open daily 10 a.m.-8 p.m.

This is the original Lappert's, created by Walter Lappert in 1983. (There are two more shops on Oahu, and now they've debuted on the mainland.) This is Ice Cream with a capital "I"—a scoop of frozen confection this rich is something you can make a meal of. Our favorites are the luscious papaya and macadamia nut. About $6 for two, with coffee.

Mexican Fast Food

Taco Dude

Coconut Marketplace, Wailua 96746
822-1919
Lunch & Dinner daily. No cards.

If you've got a craving for tacos (with chicken, beef or bean filling), enchiladas, quesadillas, taco salads, rice and beans, stop by Taco Dude in the courtyard of this small shopping center. The food is simple but fresh, and you can eat at the bar that circles this open-air stand.

Pizza

Brick Oven Pizza

2488-A Kaumualii Hwy., Kalaheo 96741
332-8561
Lunch & Dinner Mon.-Sat. No cards.

This tasty, hearty, home-style pizza is hands-down the best in these parts (not that there's much competition). Unfortunately, Brick Oven doesn't deliver, but it's a fun, red-checkered-tablecloth, family-style joint. The pizza is thin of crust (whole-wheat or white) and generous of topping, with a good cheese-to-sauce balance. The rest of the offerings run toward the standard salad/meatball-sandwich variety. The location is ideal for a pit stop on the way to or from Waimea Canyon or Polihale State Park, and it's fifteen minutes from Poipu. About $25 for a pizza-and-beer dinner for two.

Kilauea Bakery and Pau Hana Pizza

Kilauea 96754
828-2020
Lunch & Dinner Mon.-Sat. No cards.

Scampi, barbecue chicken, smoked mahi mahi, sundried tomatoes, eggplant and Gorgonzola cheese are only a few of the flavorful ingredients that find their way onto these outstanding pizzas. The sourdough crust is thin and chewy, as good as the bread sold in the bakery. The emphasis here is on fresh and wholesome; the salads are made from organic produce, the flour is unbleached and the smoked fish is locally caught.

Saimin

Hamura Saimin Stand

2956 Kress St., Lihue 96766
245-3271
Lunch & Dinner daily. No cards.

Ready for a dose of unadulterated Kauaian charm? Then get over to Hamura Saimin Stand, a local dive if ever there was one. And it's a great dive, specializing in all different types of bowls of saimin—that wonderful Japanese/Hawaiian meal-in-a-bowl of savory beef broth, lots of crinkled noodles, various vegetables, fishcake, pork, beef and slivers of Spam. The chicken and beef sticks (grilled meats on a skewer) are smoky and tasty. About $10 for a saimin-and-soda meal for two.

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Top of the Line

Princeville Hotel

5520 Ka Haku Rd., Princeville 96722
826-9644, (800) 826-4400, Fax 826-1166
Rooms: $250-$410, Suites $450. All major cards.

The decor of the Princeville Hotel seems determined to compete with the resort's magnificent natural surroundings. Breathtaking views of Hanalei Bay and the mountains are visible through nearly every window, making the lavish furnishings of the lobby and rooms seem artificial and out-of-place. There's nothing wrong with the ornate chandeliers, Greek statues, fountains and fussy European furniture, but they seem better suited to an urban hotel than Kauai's relaxed North Shore. Still, the Princeville Hotel is lovely and luxurious, offering impeccable service and a wide range of amenities: two golf courses, a spa, resort shops, swimming pool, sandy beach, restaurants (including the outstanding La Cascata), beauty salon. Afternoon tea and nightly entertainment are available in The Living Room. Rooms are comfortable and spacious, with most offering sweeping ocean and mountain views.

Luxury

Hanalei Bay Resort/ Embassy Suites Kauai

5380 Honoiki Rd., Princeville 96722
826-6522, (800) 827-4427, Fax 826-6680
Rooms: $130-$220, Studios: $150-$230, Suites: 1 bedroom $240-$500; 2 bedrooms $350-$700; 3 bedrooms $650-$1,000. All major cards.

Tucked away between holes on a Princeville golf course is the sprawling Hanalei Bay Resort and Embassy Suites Kauai. Built into a steep hillside, the 22-acre resort offers dense tropical landscaping, stunning ocean views and one of the nicest swimming pools on the island, replete with a small sand beach and realistic rock waterfall. Tastefully furnished, air-conditioned accommodations range from single rooms to three-bedroom suites; the studios and suites have kitchenettes, washer-dryers and big-screen television sets. Amenities include a restaurant with a million-dollar view, cocktail lounge, eight tennis courts, daily maid service, beauty salon, activities desk, a whirlpool spa and, of course, the Prince and Makai golf courses right next door.

Hyatt Regency Kauai

1571 Poipu Rd., Koloa 96756
742-1234, (800) 233-1234, Fax 742-1557
Rooms: $230-$360, Suites $475-$1,800. All major cards.

The Hyatt has taken great pains to create a relaxed Hawaiian atmosphere that still manages to feel luxurious and nostalgic, harkening back to the 1920s and '30s. Its 600 rooms are spacious (standards are 600 square feet) and well appointed, with mini-

refrigerators, good sized balconies, luxurious bathrooms and excellent garden, mountain and ocean views. The open-air common areas are accented with Italian marble, tropical flower arrangements, koa wood and lovely old stone crocks and wooden calabashes (bowls). Amenities include an eighteen-hole golf course that snakes along the coastline; four restaurants; 24-hour room service; disco; two lounges; full spa with weight rooms, a nude sunbathing whirlpool, aerobic room, lap pools and treatment areas with private gardens; three Jacuzzis; resort shops; beauty salon; children's camp; nightly entertainment; and Hawaiian storytelling and crafts demonstrations. Guests receive a fresh flower lei greeting upon arrival, and all the careful service one expects from a first-class hotel. Kids and adults alike will be captivated by the fantastic fresh and saltwater swimming pools, which cover 10 acres, winding under arches, over water slides and around private decks. The pools are open 24 hours a day, making it easy to forget that the ocean is just beyond the sand dunes. The Hyatt is Kauai's stellar resort.

Kauai Coconut Beach Resort

P.O. Box 830, Coconut Plantation, Kapaa 96746
822-3455, (800) 222-5642, Fax 822-1830
Singles & Doubles $90-$170, Suites $215. All major cards.

The Kauai Coconut Beach possesses a special charm, possibly because of its location in an ancient coconut grove and a relaxed, friendly staff. One special feature of the resort is the Hawaiian luau, complete with pig fresh from the *imu* (underground oven), traditional and modern local foods and excellent Hawaiian entertainment. The beach leaves a little to be desired; ocean access is dangerous at best; the pool is modest, though well protected from the near-constant trade winds that pleasantly sing through the coastal ironwood trees and the stately coconut palms. Bring your racket for the tennis courts.

Outrigger Kauai Beach

4331 Kauai Beach Dr., Lihue 96766
245-1955, Fax 246-9085
Doubles $110-$160, Suites $380-$530. All major cards.

On an island blessed with beautiful beaches, the Outrigger Kauai Beach was built on a poor one that offers a windy strip of sand suited for little more than sunning or strolling; ocean access is poor to dangerous for most of the year. A modern aquatic fantasy pool graces the hotel's forefront and attracts most sunbathers and water lovers after one look at the meager, windswept beach. The hotel is well situated for quick access to a variety of visitor attractions, from the romantic Fern Grotto to the adjacent eighteen-hole Wailua Golf Course, and a wide range of restaurants in Lihue and Kapaa. There are four tennis courts, of which two are lighted for night play. The most expensive rooms are the two-bedroom ocean-front villas; most expensive suites are parlor and two rooms.

Waimea Plantation Cottages

Kaumualii Hwy., Waimea, 96796
338-1625, (800) 992-4632, No fax
One bedroom: $110-$130; 2 bedrooms: $140-$200; 3 bedrooms: $140-$225; 4 bedrooms: $225; 5 bedrooms: $350. All major cards.

There's nothing like the Plantation Cottages anywhere in the state, making them a unique getaway for those seeking an experience beyond condos and hotels. The cottages are the former homes of westside plantation workers that have been carefully restored and updated with spacious modern bathrooms. Tastefully furnished with an eye toward comfort and simplicity, the cottages are well spaced for privacy in a shady grove of old trees between the highway and the ocean. Amenities include a pool, black sand beach, restaurant and horseback riding next door, along with plenty of peace and quiet.

Moderate

Kauai Resort Hotel

3-5920 Kuhio Hwy., Kapaa 96746
245-3931, (800) 367-5004, Fax 822-7339
Rooms & Cottages: $69-$149, Studios & Suites: $145-$200. All major cards.

Accommodations at the Kauai Resort range from spacious guest rooms and cottages to one-bedroom studios and suites. They all have mini-refrigerators, cable televisions and air conditioning, and they all overlook a large public beach park (Lydgate Park) and the mouth of the famed Wailua River, which meanders up to the Fern Grotto. Two pools and new tennis courts keep the guests happy.

Practical

Garden Island Inn

3445 Wilcox Rd., Lihue 96766
245-7227, (800) 648-0154, Fax 245-7603
Rooms: $55-$85. AE, DC, MC, V.

Fancy it ain't, but the modest rooms are well maintained. This simple motel-style inn has no pool or amenities, but it's right across the street from the surf and sand of Kalapaki Bay, and very close to the airport, harbor, shops and restaurants. Early morning traffic makes it a little noisy, but folks looking for a safe, clean place to sleep and bathe will be satisfied.

Kauai Sands Hotel

420 Papaloa Rd., Kapaa 96746
822-4951, Fax 922-0052
Rooms: $75-$85. AE, D, MC, V.

Occasionally, you've got to have "budget" (tell that to Congress and Mr. President), and this simple budget hotel is located near the Coconut Plantation Marketplace, just seven miles from the airport and the capital town of Lihue. Twenty-three of the 201 rooms have kitchenettes. Good basic accommodations, particularly for someone more interested in actively exploring Kauai than languishing around the pool, sipping flower-bedecked mai tais.

Kokee Lodge

3600 Kokee Rd., Kokee State Park
335-6061, no fax
Cabins: $35-$50. No cards.

And you thought that Kauai was all sand and suntan lotion! Well, there's another side to the stereotype, as you will discover at these humble—bordering on depressingly austere—mountain cabins that sleep up to 12. But the forested setting inside the state park couldn't be more tranquil.

Condominiums

Garden Isle Cottages

2666 Puuholo Rd., Koloa 96756
742-6717, no fax
Studios: $61-$78; 1 bedroom: $98-$109; 2 bedrooms: $135. MC, V.

These small, charming cottages, spread out in three locations near Poipu Beach, all nestle in tropical gardens. And the price is just right. Individual cottages vary: some rooms have maid service; some have kitchens. Nearby there's golf, tennis, swimming, snorkeling and groceries. The Garden Isle will make car rental arrangements for you.

Hanalei Colony Resort Condominiums

5-7130 Kuhio Hwy., Haena 96714
826-6235, (800) 628-3004, Fax 826-9893
Two bedrooms: $95-$190. AE, MC, V.

Located on a spectacular beach that's great for walking but a little too rough for swimming, these two-bedroom units boast a fully equipped kitchen, one bath, a *lanai* and a wonderful ocean view. Amenities

include the lovely white-sand beach, pool, Jacuzzi and five acres of lush foliage.

Kaha Lani

4460 Nehe Rd., Kapaa 96746
822-9331, Fax 822-2828
One bedroom: $117-$149; 2 bedrooms: $150-$185; 3 bedrooms: $250. All major cards.

Off the beaten tourist path, this is for people who want to get away from it all. Located on the ocean, this area of Kauai is nearly always windy. Another drawback: The ocean here churns angrily, making swimming impossible except in the summer and the beach is more reef than sand. The units have one, two or three bedrooms, all 100 yards from the ocean, with garden view, ocean view, or ocean frontage. Amenities include a pool, tennis and volleyball.

Kiahuna Plantation

2253 Poipu Beach Rd., Koloa 96756
742-6411, (800) KIAHUNA,
Fax 742-1047
One bedroom: $150-$370; 2 bedrooms: $275-$425. AE, D, MC, V.

So you wanted a place to relax and soak up Mother Nature? Here 'tis. The Kiahuna is a plantation-style beach-front and garden condominium resort. The foliage is lush tropical jungle with lily ponds, manicured gardens (with all the trees and plants labeled), koi ponds and huge sprawling monkey pod trees. Amenities include an excellent restaurant, a pool, tennis and golf. Units have either one or two bedrooms.

Koloa Landing Cottages

2704-B Hoonani Rd., Koloa 96756
742-1470, Fax 332-9584
Studios: $50; 2 bedrooms, 2 baths: $70-$85. No cards.

Modest, quiet, away from the usual tourist haunts, these excellent budget accommodations are located in a private residential garden setting, with easy access to golf, sandy beaches, restaurants, shops, and shows at area hotels. The management requires a $150 deposit, and a cleaning fee of $20-$40.

Lanikai Condominiums

390 Papaloa Rd., Kapaa 96746
822-7456, no fax
Two bedrooms: $230. AE, MC, V.

Lanikai sits right on the ocean but, alas, without the benefit of a white-sand beach. These two-bedroom, two-bath units are large (1,700 square feet) and beautifully decorated. All have full kitchens with microwave and wet bar. Don't forget the panoramic ocean view. Amenities include a pool and gas barbecue.

Pali Ke Kua

Princeville 96722
826-9394, no fax
One bedroom: $140-$200; 2 bedrooms $200-$250. AE, MC, V.

Hard hit by Hurricane Iniki, these condominiums have been completely renovated and refurnished. The units squat on a bluff overlooking Hanalei Bay. Amenities include full kitchens, washer-dryers, *lanais*, cable TV and, of course, the lovely ocean view. Tennis, golf and restaurants available nearby.

Poipu Kai Resort Condominiums & Villas

2827 Poipu Rd, Koloa 96756
742-7400, (800) 367-8020, no fax
One bedroom: $90-$135; 2 bedrooms: $175-$270; 3 bedrooms: $220-$295. All major cards.

Poipu Kai is a 110-acre resort sloping down to the sea at Poipu. The units have either garden or ocean views, and some are located on the oceanfront. Daily maid service is provided. All units have full kitchens, *lanais*, cable TV. Beaches, five swimming pools, tennis courts and a restaurant (House of Seafood) are among the amenities at this resort, which is completely satisfactory, if not outstanding in any way.

Poipu Kapili Condominiums

2221 Kapili Rd., Koloa 96756
742-6449, (800) 443-7714, Fax 742-9162
One bedroom: $150-$225; 2 bedrooms: $200-$310. All major cards.

Architects arranged the handsome plantation-style Poipu Kapili around a pool and green lawns. The ocean lies just across the road, but the sandy beach is quite rocky. The one- and two-bedroom units are quite large, with full kitchens, television, sleeper sofas, king-sized beds and daily maid service. All of the units have ocean views. The decor varies with the owner, but count on lots of wicker/rattan. Amenities include nice tennis courts. Sand beaches are a walk away. If you're looking for quiet and relaxation, check in here. There's a four-night minimum, seven nights during Christmas vacation.

Whaler's Cove at Poipu

2640 Puuholo Rd., Koloa 96756
742-7571, (800) 225-2683, Fax 742-1185
Two bedrooms: $325-$375. All major cards.

Whaler's Cove offers large, bright two-bedroom units with fabulous views. The units have gourmet kitchens, a whirlpool bath in the master suite and ocean-front *lanais*. The decor is contemporary. There's a swimming pool on the property but no tennis or other sports. While there's no sandy beach, the shoreline does have a cove that is good for diving and snorkeling. The location's quiet enough, but we feel it's overpriced because of the lack of amenities. There's a minimum two-night stay, seven nights during Christmas.

HOLLYWOOD FAR WEST

Kauai could be dubbed Hollywood West. Its super-green valleys, white-sand beaches, rugged coastlines and jungle swamps have been the location of numerous movies and television shows. Because of the island's versatility, producers have gravitated to Kauai to depict everything from paradise to a war zone.

Elvis Presley got married on the Wailua River in *Blue Hawaii*. Jack Lemmon and Ricky Nelson sailed the same river in *The Wackiest Ship in the Army*. Mitzi Gaynor belted out "I'm Gonna Wash That Man Right Outta My Hair", and Bloody Mary warbled "Bali Hai" on the shores of Hanalei Bay in Joshua Logan's *South Pacific*. Even the dinosaurs of *Jurassic Park* felt at home on Kauai.

Steven Spielberg and George Lucas shot the opening scenes of *Raiders of the Lost Ark* on Kauai and passed it off as South America. They came back for more Kauai footage in *Indiana Jones and the Temple of Doom*. Dino DeLaurentis' remake of *King Kong*, with Jessica Lange and Jeff Bridges, also had scenes filmed in the lush areas of Kauai. Those same areas became a Vietnam war zone in *Uncommon Valor*, starring Gene Hackman. The drier parts of Kauai suddenly became Australia in Richard Chamberlain's *The Thorn Birds*, a miniseries on TV.

Other films shot on Kauai include: *None But the Brave*, starring Frank Sinatra; John Ford's *Donovan's Reef*, starring John Wayne and Cesar Romero; and *Last Flight of Noah's Ark*, with Elliot Gould, Genevieve Bujold and Ricky Schroeder.

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Bars

Gaylord's Restaurant

Kilohana Plantation Estate, Hwy. 50,
Lihue 96766
245-9593
Open Mon.-Sat. for cocktails & pupus 3:30 p.m.-10 p.m. All major cards.

It's a bar, a lounge, a restaurant (see Kauai Restaurants section), a plantation estate home; for cocktails, the courtyard setting brings back images of sugar barons of yesteryear. Cheerful cordials, attractive menus and a spectacular view of the Kilohana Mountains make this a splendid spot to stop.

Keoki's Paradise

Kiahuna Shopping Village, Poipu 96756
742-7534
Open daily for bar service 4:30 p.m.-midnight. All major cards.

The indoor-outdoor setting, amid a manmade waterfall, is a cozy gathering spot for enjoying tropical drinks and local entertainment. In the Seafood and Taco Bar, you may order seafood appetizers and, yes, tacos—along with margaritas. Some like it so much that they cancel their reservations in the dining room.

Stevenson's Library

Hyatt Regency Kauai
1571 Poipu Rd., Koloa 96756
742-1234
Open daily 6 p.m.-1 a.m. All major cards.

Patterned after a gentleman's bar of the 1920s, this lovely lounge is a cross between a bar and reading room. The lounge cost the Hyatt $300,000 to build, in part because the bar is of rare koa wood. International newspapers, books, two pool tables, mini-grand player piano, board games, checker and chess tables and two television sets keep guests entertained. The atmosphere is warm but not stuffy, and the ocean views are divine.

Tahiti Nui

Kuhio Hwy., Hanalei 96714
826-6277
Open daily from 7:30 a.m.-10 p.m.; cocktail service anytime. MC, V.

A gregarious local crowd and nightly entertainment make this unique bar and restaurant (see Kauai Restaurants section) a lively place to sip a tropical drink and hear Hawaiian music. The atmosphere is Polynesian, but authentically so.

Dancing

Kuhio's

Hyatt Regency Kauai
1571 Poipu Rd., Koloa 96756
742-1234
Open nightly except Mon., 9 p.m.-1 a.m. All major cards.

Video screens cover the walls of this high-tech disco, which features a state-of-

the-art "video toaster" that produces dramatic special effects. The crowd is mixed, mostly young hotel guests, and there's plenty of room to dance, watch the fun or sip a tropical drink.

Luaus

Kauai Coconut Beach Resort

Coconut Plantation, Kapaa 96746
822-3455
Open nightly except Fri., 6:30 p.m.-9:30 p.m. All major cards.

Our second choice for a luau is at the Coconut Beach. The luaus begin with the torch-lighting ceremony, followed by a lei greeting, cocktails and unearthing the pig from the *imu* (underground oven). Dinner is a lavish buffet of pig, chicken, fish, beef, taro, sweet potato, poi, greens and dessert, followed by a Polynesian show. Dinner (including drinks) is $45 for adults and $27.24 for children 6-17. Kids under five are admitted free.

Tahiti Nui

Kuhio Hwy., Hanalei 96714
826-6277
Open Wed. & Fri. 6 p.m.-9:30 p.m. D, DC, MC, V.

The best luau on Kauai is the Tahiti Nui's shindig at Hanalei. Tahitian "Auntie" Louise Marston has been putting on luaus for 30 years; she knows not only what to serve but how it should be served and the best, authentic entertainment. The real spirit of luaus comes out at Tahiti Nui, where the entire staff joins in to make sure that every guest leaves happy. Only 100 people can fit around the long-tabled dining area. Drinks are served, and at 7:15 p.m. the feast is set out buffet-style: fish, chicken, *kalua* pig, *lomi* salmon, poi and homemade desserts. The entertainment begins at 8:30 p.m., featuring hula and Tahitian drums and dancing. Cost is $38 for adults, including the first drink.

Shops

Coming to Kauai to shop is a little like visiting New Jersey to enjoy the beaches: yes, it's possible, but certainly not the best reason for the trip. Still, it has its treasures, none of which can be found in the three malls we list here. Just west of Lihue on Highway 50, there's the **Kukui Grove Center** (2600 Kaumualii Hwy.) where you'll find the island's major department stores, **Sears, JC Penney, Liberty House, F.W. Woolworth** and **KMart**. This is the biggest shopping center on the island. On the east side, you might stop at the **Coconut Plantation Market Place** (484 Kuhio Hwy.), which is a shopping center nestled into a larger resort complex. There aren't any department stores, but you will find items of Island interest, unusual shops and a movie theater complex. There's also a **Waldenbooks** there, where you can buy some captivating reading for the beach. To the north, the best bet for a quick spree is the **Princeville Center** (4280 Kuhio Hwy.), where the prices are skewed toward the well-heeled traveler. If you're looking for something special, check out **Kong Lung Co.** (corner of Lighthouse and Keneke roads in Kilauea), where unique housewares, art, gifts, clothing, jewelry and plants mingle in a spacious, historic building. A drive to the North Shore wouldn't be complete without a stop at **On the Road to Hanalei** (Ching Young Village Center), which specializes in Indonesian crafts, jewelry and clothing. The western end of **Kapaa** and the **New Pacific House** offer a host of fun, small shops along Kuhio Highway; look for books, children's clothes and toys, beads, surf wear, antiques, Hawaiiana, Balinese clothing. It's the island's best shopping outside of a mall.

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Beaches

Brennecke's Beach

East of Poipu
245-8821

Two hurricanes in a decade have taken their toll on what was one of the best bodysurfing beaches in the state; the storms sucked out a lot of sand and replaced it with large rocks. Local residents and experts still bodysurf at high tide, but board surfing outside the reef is safer.

Donkey Beach (Kumukumu Beach)

Hwy. 56, just past the 11-mile marker, Kealia

Looking for a remote, hidden beach? This is the place. Don't let the name fool you. In the 1960s, this was a haven for hippies clad only in rays of sunshine. They mistakenly called the mules, which grazed on the grassy meadow nearby, donkeys, thus the name—Donkey Beach. This spot is off the beaten path and a quarter-mile hike down a dusty cane road to the beach, but it's worth the effort. Try hiding away here for a day. Swimming can be dangerous in the winter. Surfing can be excellent.

Haena Beach Park

Hwy. 56, 5 miles west of Haena
245-8821

If your idea of going to the beach is plopping down in the sand with a good book, here's your spot. It's five acres of paradise, bordered by the sea on one side and sheer cliffs on the other. A full array of county-sponsored facilities includes picnic tables, restrooms, showers and a campground. A word of caution: Swimming here can be very tricky. During the summer, the safest place is the west end behind the reef. Through much of the year, swimming is dangerous due to the shorebreak, backwash and rip currents. Surfing is for experts only. Fishing is excellent for papio and ulua.

Hanalei Beaches

Hwy. 56, Hanalei 96714
245-8821

This is the picture-perfect beach: two miles of white sand, crescent shape. *South Pacific* was filmed right here. Three county facilities offer a variety of services: Hanalei Beach Park, Hanalei Pavilion and Waioli Beach Park. The surfing's excellent during winter. Also, there's good swimming near the Hanalei pier.

Poipu Beach Park

Hoona Rd., Poipu 96756
742-6722

Poipu has something for everyone: a grassy area for picnickers, a white sand beach for sun worshipers, excellent swimming, the best snorkeling and diving on the

south side, and good fishing. If all this isn't to your satisfaction, try the beaches west of the park that front the hotels (some of which are still shuttered from Hurricane Iniki). If you are still unhappy, consider therapy.

Polihale State Park

Hwy. 50, five miles past Mana on the cane road

Beachcombers will find their version of paradise at Polihale, where miles of white sand and relentless sunshine await. The surf is often too rough for swimming and the mid-day sand is fiery hot, but there's plenty of privacy, fantastic sunsets and excellent surfing. Automobile break-ins are common at this remote beach; leave no valuables in your rental car. Showers and a campground are available.

Salt Pond Beach Park

Hwy. 50, west of Hanapepe

When gray skies and rain dampen the rest of the island, Hanapepe and points beyond are usually fair, making Salt Pond a nice place to swim, sun and picnic. The clear, sheltered waters are hospitable to kids and water-shy adults, and a lifeguard is on duty. Windsurfers like the reef off shore. The park has showers, restrooms and a picnic pavilion.

Excursions

East Side

Opaekaa Falls

Hwy. 580, two miles mauka of Wailua

Broad Opaekaa Falls tumble 40 feet into the Wailua River, creating a year-round spectacle that never fails to delight waterfall-hungry visitors and camera buffs. Across the road from the falls is the Poliahu archaeological complex, which includes an ancient *heiau,* or pre-Christian place of worship.

North Shore

Haena Beach to Kee Beach

Haena Hwy. 56

On the island's northern tip lies the verdant tropical jungle that many people associate with Hawaii. This is the Kauai of lush rain forests, tumbling waterfalls and multi-hued rainbows. In the mood for relaxation, lazing at the beach or gazing at the sunset? A trip to Haena-Kee is the ticket. Start at Haena: This five-acre county beach offers excellent swimming in the summer but a dangerous shorebreak and backwash in the winter. Across from the Haena Beach Park is Maniniholo Dry Cave. This cave (formerly a lava tube) burrows about 300 feet into the mountain, gradually narrowing to a small hole. Farther down the highway are the Waikapalae and Waikanaloa Wet Caves, which are filled with water. Scuba divers have explored the Waikanaloa (water of the god Kanaloa) about 100 yards inland. At the end of the road is Kee Beach, arguably the best place in Hawaii to watch the sun slowly sink into the west.

Hanalei

Hwy. 56

Hanalei remains an unspoiled jewel, with traditional taro fields, cascading waterfalls and carved cliffs. It has been, after all, the location for numerous movies, including *South Pacific* and *Jurassic Park.* One of the most popular photographic view points on Kauai is the Hanalei Valley Lookout. On Highway 56, across from the Princeville Shopping Center, it overlooks the lush green taro fields, which appear much as they did hundreds of years ago. Continuing north along the highway, the carved landscape suggests French Polynesia: majestic peaks rising behind crescent-shaped white-sand coves. In the midst of this tropical paradise is the Hanalei Garden Farm, which raises buffalo as a beef substitute for local restaurants. (Note the eight-foot fence: Buffalo may look big and awkward, but they can clear seven feet, no problem).

Before the town of Hanalei, check out the Hanalei National Wildlife Refuge, an excellent spot for viewing water fowl and other birds. The town of Hanalei is an interesting mix of counterculture types, old Hawaiian families, aging surfers and wealthy folks who have escaped from California.

Kilauea Point National Wildlife Refuge

Lighthouse Rd., Kilauea 96754
828-1413
Open Mon.-Fri. 10 a.m.-4 p.m. Admission $2.

Kilauea Point, the northernmost point in the main Hawaiian Islands, is the site of a 167-acre wildlife refuge. Take a self-guided coastal hike through this unique wilderness area, where sea birds such as the booby, albatross and frigate nest in nearby cliffs. Binoculars and information on the area are available at the small shop near the lighthouse; bring your camera to capture the spectacular scenery and wildlife. The 1913 lighthouse used to have the largest clam-shaped lens ever made, beaming up to 90 miles at sea. It was replaced in 1976 by a smaller, high-intensity light.

KAUAI'S BIG RAINBOW

If you thought the rainbow was invented to lead you to an Irish pot of gold, think again. Hawaiian legend has it that the rainbow came to the Islands in Kauai's Hanalei Valley. A local resident threw a piece of brightly colored *kapa* cloth into the pool at Namolokama Falls. The cloth's colors arced up in the mist of the falls, and through them Anuenue, the goddess of the rainbow, emerged. In a chant, Anuenue told the villager that she had been hidden in the water and was now free to roam the islands of Hawaii. Whenever you see a rainbow in Hawaii, it is Anuenue waving her blessing on the land.

Na Pali Coast State Park

Hwy. 56, at road's end, Haena 96714
241-3446

Over 6,500 acres of fluted sea cliffs, tropical valleys, waterfalls and rugged beach encompass this wilderness park. Hardy hikers and backpackers can walk the 11-mile trail from Kee to Kalalau Valley, while day-trippers can take the historic trail two miles to Hanakapiai Beach. Be prepared with plenty of water and sensible shoes. Lovely vistas all along the trail offer unparalleled views of Kauai's legendary Na Pali Coast.

Princeville

Hwy. 56

Once the site of a coffee plantation and now a growing resort area, Princeville is 11,000 acres filled with the usual hotels, condominiums, golf courses, shops and restaurants. Let's not forget the three excellent beaches and stunning coastal and mountain views. The area was originally named Kikiula. When King Kamehameha IV and Queen Emma visited the plantation in 1860, owner R. C. Wyllie was so taken with the royal couple's two-year-old son, Prince Albert, he decided to change the name of his plantation to Princeville. The coffee plantation failed, but the name stuck.

South Shore

Barking Sands Beach

End of Hwy. 50, U.S. Navy Pacific Missile Range Facility
335-4229

Kauai offers many unusual natural phenomena, but Barking Sands Beach is certainly one of the strangest. The name is sometimes loosely applied to the entire coastline from Polihale to Kekaha. But the "true" Barking Sands is the half-mile-long Nohili sand dune that is considered sacred to many Hawaiians because it was widely used for burials. About 50 feet high, it's located north of Nohili Point, adjacent to

the Barking Sands Beach. Believe it or not, the beach actually barks. During certain times of the year (when the sand has the right humidity and salt content), shuffle your feet in the sand and the friction produces a sound like that of a barking dog. The wide beach offers great sunbathing, swimming, surfing and fishing. It is on a military reservation, so do call in advance to make sure the main gate is open. Be prepared to show your rental car contract to the guard at the gate.

Hanapepe Salt Ponds

Lolokai Rd., Hanapepe

These ancient Hawaiian salt ponds are still harvested every summer by the descendants of the original managers of the ancestral plots, who use techniques first described by Captain Cook in 1778. "Hawaiian salt" is a tasty reddish-colored spice, which is a popular seasoning throughout the state.

Kokee State Park

Hwy. 550, Kokee 96796
335-5871

A few miles from the renowned, picture-perfect and better-publicized scenic spots lies Kokee. At an elevation of 4,000 feet, the Kokee State Park is a haven from the heat, the hordes and the hurly-burly of vacation resorts. Sunlight pours majestically through towering redwoods and "sugi" pines. The fragrance of sweet-smelling yellow ginger wafts through the crisp mountain air, and birds serenade the traveler with melodious songs. More than 45 miles of trails snake through the 4,345-acre park. Clearly marked, some trails traverse into cloud-shrouded, lush tropical rain forests, where the only sounds are piercing bird calls and the whispering of the wind. There is magic in Kokee. Hikers report walking in bright sunshine, while the surrounding terrain is blanketed in mist. The streams of Kokee are among the few places in the Hawaiian Islands where rainbow trout live. Eight streams, filled with these tasty, scrappy fish, are open to anglers in August and September. Facilities in this mountain park are scarce. The only restaurant, the Kokee Lodge, offers breakfast and lunch. For more information, stop by the Kokee Natural History Museum.

Koloa-Poipu Spouting Horn

Hwy. 520

Koloa, named for the native duck that was once common in the wetlands, has long been inhabited by Hawaiians, and both the Hyatt Regency and Kiahuna Golf Course have dramatic, well-preserved archaeological sites. More recently, it was the site of Kauai's first sugar plantation, which is still in operation. Today the town includes three acres of boutique shops and restaurants. Beyond Koloa, facing the ocean, is the resort area of Poipu, which has some of the best swimming and surfing beaches on the island. West of Poipu, along Shoreline Road, Mother Nature has created a natural phenomenon not to be missed: Spouting Horn. As the surf rolls into the rocky shoreline, an eerie moaning or wheezing sound emerges from the mouth of a lava tube. Depending on the weather, the lava tube can spit a funneled wave up to 50 feet in the air and emit a honk that sounds just like a fog horn.

Museums

Grove Farm Homestead Museum

P.O. Box 1631, Lihue
245-3202

Tours Mon. & Wed., 10 a.m. Closed rainy days & national holidays. Admission $3. No cards.

This fragile fragment of Hawaii's past is very hard to get into. Built in 1860, the former plantation home of George Wilcox is today a tribute to the life of a sugar baron. The family lived in the house until 1980, when Mable Wilcox endowed the eight-acre plantation to the museum. The old place isn't what it used to be—in fact it is struc-

turally unstable, and the number of people allowed inside has to be limited. Advance reservations are the only way to get in. If it's not raining—it is closed on rainy days—and you do manage to get in, you can wander around the house, office, wash house, teahouse and guest cottage. The museum has done an excellent job of leaving things just as George left them, even down to the paperwork of the plantation still on George's desk. The tour, given by knowledgeable docents, lasts two hours. To really get a feel for the era, read *Grove Farm Plantation*, by Bob Krauss and William Alexander before you go.

Kauai Museum

4428 Rice St., Lihue 96766
245-6931
Open Mon.-Fri. 9 a.m.-4:30 p.m., Sat. 9 a.m.-1 p.m. Adults $5, seniors $4, children free. D, V, MC.

This was the site of the first public library built on Kauai in 1924. Today it houses an ethnic-heritage museum, geological exhibits and an art museum featuring work from Kauai and Niihau. The gift shop offers a wide selection of Hawaiiana books and quality local crafts, including a stunning array of the intricate Niihau shell jewelry.

HAWAII'S LITTLE PEOPLE

The most puzzling myth on Kauai refers to the Menehunes, believed to be the leprechauns of Hawaii, who perform superhuman feats of work only at night. This race of miniature forest people is credited with works that still perplex archaeologists today. For example, the Menehune Ditch, outside of Waimea, is an extraordinary engineering feat of stonework found nowhere else in Hawaii. Another work attributed to these people is the Menehune Fish Pond, next to Nawiliwili Harbor. Archaeologists have dated the stones in the pond to well before the Polynesians arrived in the Islands. According to legend, the gnome-like Menehunes formed a 25-mile-long chain and, passing rocks from hand to hand, built the pond in a single night.

Kilohana

3-2087 Kaumualii Hwy., Lihue 96766
245-5608
Open Mon.-Sat. 9:30 a.m.-9:30 p.m., Sun. 9:30 a.m.-5 p.m. Admission free.

This restored 1930s plantation home now houses a museum, a restaurant and boutique shops selling Hawaiian quilts, jewelry and art. The living room and main dining room of the old home have been converted into a museum. Other rooms are small, one-of-a-kind shops, and the courtyard is the site of the restaurant, which serves lunch and dinner. Food is so-so; shops are fabulous; the museum-home terrific. Be sure to check out the horse-driven carriage tours of the grounds.

Kokee Natural History Museum

Kokee State Park, Kokee 96796
335-9975
Open daily 10 a.m.-4 p.m. Admission free.

Located in a tiny cabin surrounded by the towering trees of Kokee Park, this mini-museum has geographic maps and exhibits of Kauai's indigenous bird and plant life, trail guides and a great gift shop with informative books and hand-crafted items. If you are planning to spend time in Kokee, this is an excellent source on nearly everything in the park.

Waioli Mission House Museum

Hanalei 96714
245-3202
Open Tues., Thurs. & Sat. 9 a.m.-3 p.m. Closed rainy days & holidays. Tours take 30 minutes. Admission free, donations accepted.

Associated with the Grove Farm Homestead, this was the Wilcox family home in Hanalei. Built in 1837 out of coral limestone blocks by Rev. William Alexander, this was one of the first missionary homes to

be placed on the National Register of Historic Places. For background material, read *Waioli Mission House*, by Barnes Riznik.

Parks & Gardens

Keahua Arboretum

Hwy. 580, about eight miles mauka of Wailua

Well off the beaten path, this quiet, idyllic little retreat has a meandering stream, swimming hole and hundreds of exotic and native plants and trees. Only a few of the specimens are marked with name plates, but it's a lovely place to slip away for a walk or picnic in the foothills of Kauai's mountains.

Kokee State Park

Kokee 96796
335-5871

Located 4,000 feet up in the clouds, the Kokee State Park is another side of the tropical climate that people associate with Kauai. Forty-five trails snake through the forests of ohia, tree ferns and koa trees in the 4,345-acre park. The temperatures are cooler, the air crisper and the flora, fauna and bird life simply magical. During August and September, fishing for rainbow trout is permitted in Kokee's eight streams. There are also spectacular views of Na Pali Coast.

National Tropical Botanical Gardens

P.O. Box 340, Lawai
332-7361
Call for tour availability. Admission $15.

These magical gardens are not to be missed, although tours have been temporarily suspended while a new visitors' center is built to replace the one destroyed by Hurricane Iniki. The former homes of Queen Emma and Chicago stockyard magnate Robert Allerton have been converted into a garden that is attempting to preserve the world's threatened tropical plants. The three-hour tour covers more than two miles of the 286-acre botanical garden, which is filled with 6,000 varieties of tropical plants. Elegant sculptures dot the well-manicured grounds. Tiny gazebos suggest meditation. An atmosphere of serenity permeates this verdant haven. Reservations are a must, as this is Kauai's most popular (and best!) garden tour.

Waimea Canyon State Park

Waimea

When Mark Twain looked out upon the 3,600-foot-deep Waimea Canyon, he dubbed it "the Grand Canyon of the Pacific." In a lot of ways, this 1,800-acre state park does resemble the landscape of the southwest. Burnt orange, pale brown and mustard hues cover the gaping canyon. Dirt paths meander along the canyon walls. Get there early: By midday not only do the clouds roll into the canyon blocking much of the view, but hordes of buses filled with camera-clicking tourists mob the few lookout points.

Tours

Kauai Mountain Tours

P.O. Box 3069, Lihue 96766
245-7224
Tours daily. Hotel pick up 7 a.m.-8 a.m. Adults $78, children under 12, $55.

For a spectacular four-wheel-drive adventure through the magic of Kokee State Park, don't miss this all-day tour. This is the only company with a state permit to enter the Na Pali Kona National Forest Reserve. As you venture through this enchanted forest, your guide gives a fact-filled commentary on the plants, flowers, wildlife and legends of this magical place. Tour includes catered picnic lunch.

Liko Kauai Cruises

P.O. Box 18, Waimea 96796
338-0333
Tours daily, 9 a.m. Adults $85, children 4-12 $65, under 4 free.

The best boat tour on Kauai, this one is offered by a native Hawaiian who enjoys sharing his knowledge of his island home. The four and a half hour cruise starts at the Kikiola boat harbor on the west side, and goes all the way around the beautiful Na Pali coastline. Includes one hour of snorkeling, all gear, a deli lunch and beverages.

Na Pali Coast with Captain Zodiac

Box 456, Hanalei 96714
826-9371
Tours daily. Three-hour tour $65/person; four-hour tour $75-$85/person; all-day tour $105-$115/person.

Clancy Greff, "Captain Zodiac," initiated the now-famous sea tours of the spectacular Na Pali Coastline. He has specially designed tours for his fleet of 23-foot inflatable boats, depending on the weather and sea conditions. In the calmer summer waters, his tours explore the sea caves and hidden waterfalls. In the winter, he offers a three-hour, thirteen-mile narrated tour (includes snorkeling) and a five-hour, fifteen-mile tour that features a beach landing, lunch, snorkeling and hiking. On the morning tour the water is calmer, but there are more people—from other tour boats—in the water than there is sea life. The operation also does a very popular overnight camp-out.

Niihau Helicopter

P.O. Box 370, Makaweli 96769
335-3500
Tours Mon.-Fri. Flights leave 9 a.m., noon & 3 p.m. from the Port Allen airport. Cost $185 per person.

Here's the only way to see the "Forbidden Isle" of Niihau. A cattle plantation, which has been owned by the Robinson family since 1864, Niihau is off limits to visitors. Approximately 225 Hawaiians live on Niihau without electricity and many modern conveniences. Niihau Helicopter's primary purpose is to provide medical-emergency air transportation to island residents. To fund this service, Niihau Helicopters offers two-hour flights that cover the island and include two stops. To respect the residents' privacy, the tours do not go near the island's one town.

Papillon Hawaiian Helicopters

P.O. Box 339, Hanalei 96714
826-6591, or (800) 367-7095
Daily tours. Kauai Aloha Special $89/person; Butterfly Special $119/person.

Of all the helicopter tours operating out of Kauai, Papillon is our favorite. Not only is the operation professionally run, but their tours are truly awesome. The Kauai Aloha Special is a 45-minute tour over Waimea Canyon, the Na Pali Coast and other points of interest; the Butterfly Special is a one-hour tour of the same, plus Mount Waialeale, the wettest spot on earth. Papillon flies out of both Lihue and Princeville airports.

Waialeale Boat Tours

Wailua Marina, Wailua 96746
822-4908
Tours daily, 9 a.m., 9:30 a.m., 10 a.m., 10:30 a.m., 11:30 a.m., 12:30 p.m., 2 p.m. & 3 p.m. Adults $10, seniors $8, children $5.

Yes, they're corny, but these tours offer one of the best ways to see the lovely Wailua River, the only navigable river in Hawaii. Expect hula, Hawaiian music and legends of dubious accuracy, as well as a look at the charming Fern Grotto, site of numerous weddings.

A VISUAL MAP

The "Garden Isle" of Kauai lies north of Oahu. It is roughly divided into two distinct geographical areas. Lush tropical jungle, taro fields and thundering waterfalls envelop the north and east shores of the island, and abundant sunshine and endless white-sand beaches line the southern and western shores. Kauai holds the distinction of having the wettest spot on Earth, atop Mount Waialeale, which receives about 444 inches a year. It also boasts the 3,400-foot-deep valley called Waimea Canyon, which Mark Twain dubbed the "Grand Canyon of the Pacific."

Sports

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Bicycling

Kauai Downhill

P.O. Box 3322, Lihue 96766
245-1774
Tours daily. Waimea Canyon ride $60 per person.

What better way to see the majesty of Kauai's Waimea Canyon than by bicycle? Kauai Downhill offers a twelve-mile sunrise bike ride (all downhill) which includes all equipment, continental breakfast and guided, narrated tour. This "Grand Canyon of the Pacific" is a must-see for any visitor to the island. Kauai Downhill offers a pick up service.

Kayak Kauai Outfitters

4-1340 Kuhio Hwy., Kapaa 96746
822-9179
P.O. Box 508, Hanalei 96714
826-9844
Open daily 8 a.m.-5:30 p.m. Mountain bike rentals $20/day & $90/week.

Kayak Kauai Outfitters not only offers 21-speed Raleigh mountain bikes, but also includes unique maps on the best places to bike.

Pedal & Paddle

Ching Young Shopping Center,
Hanalei 96714
826-9069
Kauai Village, Kapaa 96746
822-2005
Open daily 9 a.m.-5 p.m. Cost $15 per day for mountain bikes and $10 per day for road bikes.

P&P offers a huge variety of bicycles for rent, ranging from mountain bikes to racing bikes. Other rentals include surfboards, snorkel gear, beach gear, and many other items.

Boating

Paradise River Rentals

Kilohana Plantation
P.O. Box 388, Eleele 96705
245-9580
Open daily 8:30 a.m.-6 p.m. Rentals: Porta-Bote (3-person) $95 per day, Boston Whaler (6-person) $245/day (able to pull kneeboard). Boston Whaler rental includes a trailer and a Jeep Wrangler to tow the boat.

For anyone interested in having a fun day independent of guides and tour groups, Paradise River Rentals offers the

only power boat rentals on the island. All the amenities such as safety equipment, coolers, dry bags (for cameras, towels, etc.), and island charts are provided. A comprehensive orientation on the best places to take the boat for the day is given.

Diving & Snorkeling

Aquatic Adventures

4-1380 Kuhio Hwy., Kapaa 96746
822-1434
Open Mon.-Fri., 7:30 a.m.-7 p.m., Sat.-Sun., 7:30 a.m.-5 p.m. Introductory dives $80 (includes gear), two-tank boat dive $69 ($85 with gear), night dives $40-$70. Gear rental $5/day for snorkeling and $55/day scuba (including computer).

This five-star PADI facility offers top-of-the-line equipment rentals, a variety of instruction from introductory dives to assistant instructor, as well as boat diving excursions. Free pick-up service from major Kauai hotels.

Bubbles Below Scuba Charters

6251 Hauaala Rd., Kapaa 96746
822-3483
Daily charters. Two-tank boat dives $75; night dives $60. Dive computers and photography equipment provided.

Bubbles Below offers daily charters, both in the morning and the afternoon. We found that the morning dive had better visibility. The two-tank dives are done at two different locations. They also feature a dive to the "Forbidden Island" of Niihau once a month. This three-tank dive is an all day affair; the boat leaves at 5 a.m. and doesn't come back until sunset. If you happen to be visiting when they make their monthly sojourn to Niihau, don't miss it.

Fathom Five Adventures

3450 Poipu Rd., Koloa 96756
742-6991
Open Mon.-Sat. 7:30 a.m.-6 p.m., Sun. 7:30 a.m.-4:30 p.m. Certification classes $350. Daily two-tank scuba charters $75, add $15 for complete rental gear. Fee for rental equipment $30/day.

Fathom Five has two boats, so booking a dive charter is generally not a problem. A full-service shop with everything from certification classes to daily two-tank dives, Fathom Five specializes in charters exploring Kauai's south shore.

Snuba Tours of Kauai

5795 Lauloa Pl., Kapaa 96746
823-8912
Open daily 8 a.m.-8 p.m.; dives begin at 9 a.m. One-and-a-half-hour guided tours for groups of up to four people are $49/person.

Operating out of the south shore's Lawai Beach, "snuba" is a cross between scuba and snorkeling. No experience is necessary, all instruction is given on site. Open to anyone over age 8. This is an opportunity to experience a shallow-water tour on one of Kauai's majestic coral reefs.

Fishing

Although Kauai's fishing fleet is smaller and less well-recognized than those of the other Hawaiian Islands, the possibility of a fine catch cannot be ruled out. Unlike most of the other Hawaiian Islands, Kauai has virtually no lee side. This means that it can definitely get bumpy so be sure to take precautions necessary to avoid seasickness.

Anini Fishing Charters–Sea Breeze IV

Anini Beach, Princeville 96722
828-1285
Charters daily. Half-day/share-charters $75/person. 3/4 day/share-charter $90/person. Exclusive charters: $400 half day, $500 3/4 day, and $600 full day.

For the true sport fisherman who prefers light tackle gear, this 30-foot custom charter boat is fully equipped.

Departure out of Anini Beach offers not only excellent fishing, but also a tour of Kauai's northern coast.

Gent-Lee Fishing and Sightseeing Charters

P.O. Box 1691, Lihue 96766
245-7504

Charters daily. Half day/share-charters $90/person. 3/4 day/share-charter $120/person. Exclusive charters: $500 half day and $800 full day.

Try your luck at landing marlin, tuna, wahoo or the popular mahi mahi on this 32-foot, fully-equipped sportfishing boat. All tackle and soft drinks provided.

Sport Fishing Kauai

P.O. Box 1195, Koloa 96756
742-7013

Charters daily. Half-day/share-charters $90/person. 3/4 day/share-charter $120/person. Exclusive charters: $450 half day, $600 3/4 day, and $750 full day.

For the angler seeking a real challenge, Sport Fishing Kauai offers expeditions for big fish on light tackle. This beautiful 38-foot Bertram sportfisher offers both stand-up fishing and a fighting chair for those lucky enough to hook into a really big fish.

Golf

Kauai Lagoons Resort

P.O. Box 3330, Lihue 96766
241-6000

Daily tee times begin 7:30 a.m.; last tee 2 p.m. Fees $145 (Kiele Course) & $100 (Lagoon Course) for non-hotel guests; prices include cart. Driving Range $10 (balls included) and club rental costs $30.

Take your pick from two excellent courses designed by Jack Nicklaus. For the low-handicapper, the Kauai Kiele Champion ship Course is an eighteen-hole course for the pros. The Kauai Lagoons Course provides eighteen holes for the recreational golfer.

The serious golfer can participate in the Kauai Golf Challenge, in which a fee of $295 allows play at three major island courses (Princeville, Poipu Bay, and Lagoon).

Kiahuna Golf Club

2545 Kiahuna Plantation Dr., Koloa 96756
742-9595

Daily tee times begin 8 a.m. and operate under a first-come, first-served basis. Greens fee $44, including cart. Driving range $3 per bucket.

Frequently windy, this par 70, eighteen-hole course was designed by Robert Trent Jones, Jr.

Kukuiolono Golf Course

P.O. Box 1031, Kalaheo 96741
332-9151

Daily tee times begin 6:30 a.m.; last tee time 4:30 p.m. First-come, first-served. Greens fee $5; optional cart $5. Club rental costs $6 and must be completed before 3:30 p.m.

Wide fairways and few traps make for a relaxed atmosphere on this nine-hole county course. To get in eighteen holes, just play the course twice from a second set of tees.

Princeville Makai Golf Course

P.O. Box 3040, Princeville 96722
826-3580

Daily tee times begin 7:30 a.m.; last tee time 2:30 p.m. For eighteen holes: Greens fees $100 for non-Princeville guests; $90 for guests, including cart.

Location for the Women's LPGA Kemper Open, Princeville features three nine-hole courses (Ocean, Lake and Woods) that can be played in any eighteen-hole combination. The Robert Trent Jones Jr.–designed course is windy in the winter and contains lots of hazards.

Wailua Golf Course

3-5351 Kuhio Hwy., Lihue 96766
241-6666

Daily tee times begin 7 a.m.; last tee time 5 p.m. Greens fees $18 weekdays, $20 weekends/holidays; after 3 p.m. twilight rate is half the daily rate. Optional carts $14. Reservations taken up to a week in advance for two or more golfers.

A municipal course that shows some wear, Wailua is still one of our favorites. It's challenging without being too difficult, with lots of sand and water hazards.

Hiking

For information on trails, hiking and camping throughout Kauai, contact one of the following organizations: **Division of State Parks** (P.O. Box 1671, Lihue, 96766; 241-3446); **Hawaii Geographic Society** (49 S. Hotel St., Suite 218, Honolulu, 96813; 1-538-3952), which offers an excellent information packet for $6; the **Kauai County Division of Parks and Recreation** (4193 Hardy St., Lihue, 96766; 241-6670); and the **Sierra Club Hawaii Chapter** (1111 Bishop St., Suite 511, Honolulu, 96813; 538-6616), which schedules hikes throughout the year, open to the public. Following are some of Kauai's better trails:

Alakai Swamp

Kokee Rd., Kokee State Park 96796
335-5871

This boggy seven-mile round-trip hike begins at Mohiki Road in Kokee Park. If swarms of mosquitoes, pouring rain and mud to your knees is your idea of fun, this is the hike for you. There is a reward at the end, if it is not raining or shrouded in clouds: a spectacular view from the Kilohana Lookout, high above Hanalei Bay. Bring insect repellent, rain gear and boots to slog through the rain forest and swamp.

Awaawapuhi Trail

Rte. 550, Kokee State Park 96796
335-5871

Not for the acrophobic, but those in good shape will enjoy this hike to a bird's-eye view of the Na Pali Coast. The six-mile round-trip hike begins one-and-a-half miles past the Kokee State Park Headquarters at telephone pole No. 1-4/2P/152 on the left side of the road. The trail winds through a lush forest to a breathtaking lookout over the cliff to the coast, some 2,500 feet below. The trail connects with the Nualolo Trail to extend the hike into an eight-and-a-half-mile loop.

Kailua Ridge Trail

Hwy. 580 near Keahua Arboretum, Wailua 96746

A scenic four-mile round-trip walk, starting just a mile past the University of Hawaii Agricultural Experiment Station, this trail abounds in picnic areas, wild orchids and cascading waterfalls.

Kalalau Trail

Na Pali Coastline
241-3444

Without a doubt, this is our favorite scenic trail. An eleven-mile hike along the rugged Na Pali Coast lasts several days. Scenery includes lush rain forests; stream-filled verdant valleys and steep, jagged cliffs. Light pours through fruit-filled guava trees, and the whispering wind is the only sound as sea birds appear to hang in midair on the thermals. The trail begins at the end of Route 56, near Kee Beach. The first part is a two-mile, somewhat arduous hike to Hanakapiai Valley, where several side hikes into the valley can be taken. Then the trail gets rougher, the foliage thicker and the climb up the cliff steeper as you make your way to Hanakoa Valley. The scenery is well worth the sweat. The final destination on the trail is Kalalau Valley, where a stream bubbles through the lush valley, ending in a white sand beach. Anyone hiking beyond Hanakapiai or camping must have a permit: Contact the State Parks Division at the above phone number.

Koaie Canyon Trail

Waimea Canyon, Waimea 96796

Named after the koaie tree, a hardwood that Hawaiians used to make spears, this is a very easy six-mile round-trip jaunt. Hikers can enjoy the stark beauty of the multicolored canyon on a trail that crosses Waimea River, passing by ancient Hawaiian terraces and rock walls. The trail begins at the end of Kukui Trail (see below) and ends at Lonomea Camp, a wilderness campsite with shelter and a cool, welcoming deep-water swimming hole.

Kukui Trail

Rte. 55, Waimea Canyon, Waimea 96796

Here's the shortest route into Waimea Canyon, the "Grand Canyon of the Pacific." The five-mile round-trip begins at the Iliau Loop Trail and goes through a series of switchbacks, dropping some 2,000 feet to the floor of the canyon. Panoramas change constantly as the sun moves across the sky. At the canyon floor, you are rewarded with a large swimming hole near Wiliwili Camp, a wilderness campsite.

Horseback Riding

CJM Country Stables

1731 Kelaukia St., Koloa 96736
742-6096

Open Mon.-Sat. Secret Beach Breakfast Ride (three hours; includes breakfast) $65; Hidden Beach Surprise Ride (two hours, juice provided) $48; Scenic Ocean & Ranch Ride (one and a half hours) $40.

A great way to see some of Kauai's majestic views, a ride with CJM Country Stables will be a memorable experience for all involved. Located in Poipu, CJM caters to riders of all abilities. There are some restrictions: 250 pound maximum and seven years or older. Enclosed footwear required.

Pooku Stables

P.O. Box 888, Hanalei 96714,
826-6777, 826-7473

Open Mon.-Sat. Cost $70 including lunch.

A four-hour ride, which features waterfalls where you can stop and take a dip (bring a swimsuit and shoes for hiking) is a wonderful way to experience some of Kauai's breathtaking views. The trip ends with a delightful picnic lunch. Weight limits are 220 pounds for men and 180 pounds for women. Minimum age is 8 years old.

Kayaking

Island Adventure

P.O. Box 3370, Lihue 96766,
Located at Nawiliwili Boat Harbor
245-9662

Tours Mon.-Sat. 8:30 a.m. & 12:30 p.m. Cost $39, including snacks.

An unforgettable two-and-a-half-hour guided tour up Huleia River into the Federal Wildlife Sanctuary, the only way the natural wildlife refuge can be explored. The tour includes not only the guided water trip but also a walk through the wildlife sanctuary.

Kauai Water Ski & Surf Co.

Kinipopo Shopping Village,
4-356 Kuhio Hwy., Kapaa 96746
822-3574

Open daily 9 a.m.-7 p.m. Kayak rental $25/day for one-person boat & $50/day for two-person boat.

In addition to providing detailed river maps for its customers, Kauai Water Ski and Surf Co. includes transportation to the river. This is a valuable service especially for the large and rather bulky two-person kayaks.

Kayak Kauai Outfitters

P.O. Box 508, Hanalei 96714
826-9844
4-1340 Kuhio Hwy., Kapaa 96746
822-9179

Open Mon.-Fri. 8 a.m.-5 p.m.; Sat.-Sun. 8:30 a.m.-5 p.m. River tours $45-$65; Na Pali Coast tour $125 (six-hour tour including lunch, beverages & private guide). Equipment rental $50 for a two-person kayak.

Kayak Kauai offers guided tours to the Hanalei Wildlife Refuge, Hanalei Bay, Na Pali Coast or Wailua River. The six-hour Na Pali Coast tour is not for the landlubber! Although the tour is led by an experienced guide, be ready to spend a long period of time paddling in ocean conditions while witnessing some of the most beautiful vistas on the island. The sixteen-mile trip leaves

at 7 a.m. and includes lunch and snorkeling. For the more independent types, take a two-passenger kayak with maps and tips on where to go.

Paradise River Rentals

Kilohana Plantation
P.O. Box 388, Eleele 96705
245-9580

Open daily 8:30 a.m.-6 p.m. Single kayaks $35/day, double kayaks $45/day. Rental kayaks include safety equipment, dry bags (for cameras, towels, etc.), coolers, & a comprehensive 20-minute orientation with topographic maps & tips on how to find secluded spots.

Paradise River Rentals offers a different kayaking experience from most of the related Kauai companies. Many rental facilities rent you the boat and send you on your way with a map of Kauai's rivers. PRR supplies renters not only with everything needed to maximize their enjoyment but also a complete topographical map. The short orientation informs you about great spots that might otherwise be overlooked and how to easily reach those spots. Power boat rentals also available.

Pedal & Paddle

Ching Young Shopping Center,
Hanalei 96714
826-9069
Kauai Village, Kapaa 96746
822-2005

Open daily 9 a.m.-5 p.m. Sea kayaks $25 for one person & $45 for two-person boats.

Complete ocean activity rental shop, not only kayaks but also other ocean toys such as snorkel gear.

SURF'S UP

Surfing originated in Hawaii as a sport of the Hawaiian kings and was made world famous by Hawaii's first Olympic gold medalist Duke Kahanumoku. Today, athletes from around the world migrate to Hawaii each winter to test their skills on Oahu's North Shore swells in the Triple Crown surfing events.

Sailing

Bluewater Sailing

P.O. Box 1318, Hanalei 96714
822-0525

Daily charters. Four-hour cruise (includes lunch and snorkel) $75 for adults, $65 for children ages 5-12. Two-hour sunset cruise $45 for adults, $35 for children. Exclusive charters $750 for four hours, $450 for two hours.

This 42-foot ketch-rigged Pearson yacht carries up to twelve passengers on its year-round sailing charters. Charters include lunch; there's also a sunset sail with snacks and soft drinks. In summer the yacht sails from Anahola in Hanalei, along Na Pali Coast, and amazing views are plentiful.

Captain Andy's Sailing Adventures

P.O. Box 1291, Koloa 96756
822-7833

Daily charters. $65/person for four-hour snorkel/lunch cruise. $40/person for two-hour sunset cruise.

Cruise along the south shore in a 40-foot trimaran on a half day sail-and-snorkel cruise, which includes lunch and soft drinks. Call for departure times.

Captain Sundown's Catamaran Sailing

P.O. Box 697, Hanalei 96714
245-6117

Charters by appointment. Six-hour snorkel cruise $75/person (includes lunch); Three-hour sunset cruise $40/person.

Those seeking a pleasant day on the water will definitely want to check out the lunch and snorkel cruise along the Na Pali Coast. The romantic three-hour sunset cruise is an ideal way to view one of Kauai's marvelous sunsets.

Surfing

Hanalei Surf Co.

5-5161 Kuhio Hwy., Hanalei 96714
826-9000
Open Sun.-Thurs. 9 a.m.-7 p.m.; Fri.-Sat. 9 a.m.-8 p.m. Surfboard rentals $15/day & $65/week.

Located near one of the best surfing spots on the island, Hanalei Surf Co. is a good place to stop if you're a visitor who's anxious to hit the waves. Hanalei Surf Co. also rents snorkel gear, beach gear, and other related ocean recreation equipment.

Pedal & Paddle

Ching Young Village Shopping Center,
Hanalei 96714
826-9069
Open daily 9 a.m.-5 p.m. Rentals $12/day, $36/week

Surfboards aren't the only rentals that Pedal & Paddle has to offer. They also rent bicycles, kayaks, snorkel gear and all sorts of other recreational equipment.

Windsurf Kauai

P.O. Box 323, Hanalei 96714
828-6838
Call for appointment. Surfing Lessons $50 for one-and-a-half-hour lesson (includes full-day rental).

Tired of sitting on the beach and watching the surfers have all the fun? Individualized lessons given by experts. Gear rental also available.

Tennis

The **Kauai County Parks and Recreation Division** (4193 Hardy, Lihue, 96766; 241-6670) has public courts scattered across the island. All courts are free and tend to be crowded. Hurricane Iniki damaged most of the tennis courts at Kauai's resorts. As of our press time the following courts are open to non-hotel guests:

Princeville Tennis Club

Princeville Resort 96722
826-9823
Open daily 8 a.m.-6 p.m. Court rental: $12/person/hour for non-guests, $9/person/hour for Princeville Resort guests. Ball machine is $20/hour.

These are the best courts in the Princeville area. There are only six courts, which are frequently booked, so call in advance. Racket rentals are $5 for the duration of play. There is no night play on these courts.

Water Skiing

Kauai Water Ski & Surf Co.

Kinipopo Shopping Village,
4-356 Kuhio Hwy., Kapaa 96746
822-3574
Open daily 9 a.m.-7 p.m. Water skiing: $45/half hour and $85/hour. Lessons are the same price.

Offering the only freshwater water skiing in the state, Kauai Water Ski and Surf Co. supplies all equipment and charges the same rate whether or not lessons are needed. Other rentals offered include kayaks , snorkel gear and surf boards. Be sure to call in advance for reservations.

Windsurfing

Windsurf Kauai

P.O. Box 323, Hanalei 96714
828-6838
Call for an appointment. Windsurf lessons (beginner to advanced) $75/person for three hours (all equipment included). Rentals $50/day or $20/hour.

Operating from one of the safest beaches on Kauai, Anini Beach, Windsurf Kauai offers windsurfing lessons for groups of up to five people. The classes are taught by a master instructor with more than fifteen years' teaching experience. We especially liked the personal attention.

Culture

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Arts

Evo Love Artists Gallery of Kauai

Ching Young Shopping Center,
Hanalei 96714
826-6441
Open Mon.-Sat. 10 a.m.-6 p.m., Sun 11 a.m.-4 p.m.

An informal art and artisan's center, featuring oil paintings, handpainted silk, pottery, shell and gold jewelry, and hand-turned wooden bowls, all by Kauai artists.

Kahn Galleries

Coconut Marketplace, Kuhio Hwy.,
Kapaa 96746
822-4277
Open Mon.-Sat. 10 a.m.-9 p.m., Sun. 10 a.m.-6:30 p.m.

Kilohana, Lihue 96766
246-4454
Open Mon.-Sat. 10 a.m.-9 p.m., Sun. 10 a.m.-6:30 p.m.

Hanalei Old School Center,
Kuhio Hwy., 96714
826-6677
Open Mon.-Sat. 9 a.m.-9 p.m., Sun. 9 a.m.-6:30 p.m.

Old Koloa Town 96756
742-2277
Open Mon.-Sat. 10 a.m.-9 p.m., Sun. 10 a.m.-6:30 p.m.

We are always impressed by the quality at Kauai's most important gallery chain, specializing in local artists, originals, fine art prints, raku pottery and jewelry.

Kauai Community Players

P.O. Box 343, Lihue 96766
245-3408
Call for schedule.

This loosely organized community theater presents four plays a season, plus some children's theater in conjunction with a group called Kauai Kids at Play. In addition, the players invite troupes from other islands to mount productions.

Kauai War Memorial Convention Hall

4191 Harby St., Lihue 96766
241-6623
Call for schedule.

This comfortable 1,100-seat facility hosts many touring productions, as well as most major school and community events.

Lihue United Church Parish Hall

4340 Nawiliwili Rd., Lihue 96766
245-6253
Call for schedule.

The Kauai Community Players, Kauai Concerts and the Hawaii Opera Theatre play this facility, built in the early 1900s. It has 300 seats, most of them folding chairs, and hosts many hula and other dance troupes.

Local Flavor

Everything grows well on Kauai, and the best place to find inexpensive local fruits, vegetables and flowers are the various **Sunshine Markets** around the island. You'll want to try the Kauai Sunrise papayas, with their beautiful pulp, the color of the brilliant sunrise. If they are in season, try the bright red lychee nuts. If you've only tasted canned before, you are in for a revelation.

Koloa Ball Park, Koloa 96756
332-9477
Mon. noon

Kalaheo Neighborhood Center,
Kalaheo 96741
332-8830
Tues. 4:30 p.m.

Kapaa Ballpark, Kapaa 96746
No phone
Wed. 3 p.m.

Kilauea Neighborhood Center,
Kilauea 96754
No phone
Thurs. 4:30 p.m.

Vidinha Stadium Parking Lot, Lihue 96766
822-5887
Fri. 3 p.m.

Events

Be sure to check the *Garden Island* newspaper and listen to KUAI-720 AM radio during the early morning for the exact times of these and other events.

March

- **Prince Kuhio Festival**, Lihue. Jonah Kuhio Kalanianaole, born March 26, 1871, on Kauai, might have been Hawaii's next king, except that Hawaii became part of the United States. He was elected to Congress in 1902. This is a holiday throughout the state, but Kauai makes a real show of it: pageantry, songs and dances from the era of Prince Kuhio, canoe races, and festivities in Lihue and other towns—all culminating in a royal ball; 245-3971.

April

- **Buddha Day**, celebrated on all islands around April 8; 245-3971.
- **Polo season** begins and continues through the spring and summer at the polo field; Anini Beach Park on the north shore; 245-3971.
- **Hawaii High School Nissan Tennis Championships**, Hanalei and Princeville. High schoolers from throughout the state fight it out on the courts; 488-4710.

May

- **Annual Chili Cook-off**, Kauai Village. Chili sampling, plus decorations and costumes, and a full day of entertainment; 823-6102.
- **Banana Poka Festival**, Kokee Natural History Museum. Forest education fair, workshops, and a chance to get rid of banana poka, which chokes other growth, in the mesic forest; 335-9975.
- **Fiesta Filipina**, colorful Filipino ceremonies at various places on Kauai, with Miss Kauai Filipina contest; 245-3971.
- **May Day Is Lei Day in Hawaii**, Lihue. Kauai celebrates on the Saturday closest to May 1, with lei-making contests, children's contests and a lei auction; 245-6931.
- **May Day by the Bay**, Princeville. Kauai's North Shore celebrates May Day with a day-long festival of Hawaiian crafts, displays, demonstrations and stellar entertainment; 826-6522.
- **Taste of Hawaii**, Coco Palms Resort. Kauai's best chefs offer samples of their cuisine in this charity fund-raiser billed as the "ultimate brunch"; 823-6103.

June

- **Bon Season** begins, through August, with a Buddhist temple hosting a Bon Odori festival each weekend. Check newspapers or call Hawaii Visitors Bureau; 245-3971.
- **Kamehameha Day**, Kauai. On June 11, all Hawaii honors its greatest king, who ironically never conquered Kauai. Kauai celebrates anyway with a parade, mule races, Hawaiian music, hula, and arts and crafts booths; 245-3971.
- **Kauai-Tahiti Fête**, Lihue. A reenactment of the Tahitians' landing on Kauai, with dance and drumming contests, canoe races and Polynesian crafts; 826-9343.

July

- **Annual Concert in the Sky**, Vidinha Stadium, Lihue. Kauai celebrates the Fourth of July with fireworks, food, crafts, and live entertainment—all to benefit Kauai Hospice; 245–7277.
- **Koloa Plantation Days**, Koloa. Kauai celebrates a century and a half of sugar with a whole week of events, everything from a rodeo and golf tournament to historic lectures and a parade; 332-7645.
- **Na Hula o Kaohikukapulani**, Lihue. An annual exhibition of children's hula, featuring the dances of Hawaii and Polynesia; 335-5765.

August

- **Admission Day**. Hawaii became the 50th state on Aug. 21, 1959, and the whole state still celebrates on the third Friday in August; 245-3971.
- **Summer Craft Fair**, Kauai Museum, Lihue. Buy handcrafted gifts and plants, enjoy food and entertainment; 245-6931.

September

- **Kauai County Fair**, Kauai War Memorial Convention Hall, Lihue. Flowers, fun and 4-H competitions, plus food and entertainment; 241-3471.
- **Kauai Mokihana Festival**, Waimea and Lihue. The island turns musical all week with a series of events focusing on Hawaiian music and dance, including the Kauai Composer Contest and Concert, and a modern hula competition; 822-0426.

October

- **Aloha Festivals**. Kauai is the last of the islands to celebrate the Aloha Festival, Hawaiian pageantry, canoe races, a parade and entertainment; 245-3971.
- **Emalani Festival**, Kokee State Park. A celebration of Hawaii's great Queen Emma, with with hula, Hawaiian music and historical drama, all held outdoors; 335-9975.
- **Kauai Taro Festival**, Hanalei and Princeville. Kauai's part in the statewide taro festival—a three-day celebration with a produce mart, craft fair, Hawaiian music and food, cooking contest; 826-4596.
- **The Waimea Town Celebration**, Waimea. The whole island turns out for a canoe race, reenactment of Cook's landing, food, games, craft booths, cultural exhibits, fun run and a luau; 338-9957.

November

- **International Film Festival,** with free, island-wide screenings of independent films from the Pacific region; 241-6303.

December

- **Annual Bird Count**, Kokee State Park. If they participate in a training meeting, avid birders can help with Audobon Society's survey of bird life in Waimea and Kokee, including Native Hawaiian endemic species; 335-9975.
- **Bodhi Day**, the traditional Buddhist Day of Enlightenment, celebrated by Buddhist temples on all islands in early December; Hawaii Buddhist Council 1-522-9200.
- **Kauai Museum Holiday Festival**, Lihue. A Christmas sale of handcrafted gifts and baked goods; 245-6931.

Basics

Getting Around

Airport

Kauai's main airport in Lihue is served by **Aloha Airlines** (245-3691) and **Hawaiian Airlines** (245-1813). A small commuter airport at Princeville on the north shore is served by **Aloha Island Air** (826-7969). As on all neighbor islands, transportation to and from the airports is by taxi, bus or prearranged limo and hotel shuttles, if you are not picking up a rental car.

Bus

Kauai has a public bus system serving the entire island, both along the two main highways and other feeder roads. In the wake of the hurricane, buses are temporarily free, but will soon go up to 50 cents or $1. For schedule information call 241-6410.

Cars

Kauai is small and does not have many roads. You may decide to rely on taxis and tour operators to get you where you want to go, but it is expensive. Many taxi companies also offer tours, but the bus or a rental car are probably your best bets, for the freedom they give you in exploring. Agencies: **Alamo** (246-0645), **Avis** (Lihue, 245-3512; Princeville, 826-9773), **Budget** (245-1901), **Dollar** (245-3651), **Hertz** (245-3356), **National Car Rental** (245-5636), **Thrifty** (245-7388). Serving the Poipu area are **Avis** (742-1627) and **Westside U-Drive** (332-8644). Advance reservations are strongly recommended, especially during the summer, holidays and other peak travel times.

Taxis

Taxis are metered at $1 for the first one-eighth mile, 20 cents each additional mile, 25 cents per bag and $3 per surfboard or bicycle. Companies that serve Lihue include **Aloha Taxi** (245-4609), **Hanamaulu Taxi** (245-3727), **Kauai Cab** (246-9554) and **Lorenzo's** (245–6331). In Wailua, try **ABC** (822-7641); in Poipu, there's **Al's** (742-1390); and in Princeville and Hanalei there's **North Shore Cab** (826-6189).

TELEPHONE NUMBERS

Airports	
Lihue	246-1400
Princeville	826-7969
Chamber of Commerce	245-7363
Civil Defense	241-6336
Coast Guard	246-0390
Directory Assistance (local)	1-411
(interisland)	1-555-1212
Emergency	
(Ambulance, Fire, Rescue, Police)	911
Hawaii Visitors Bureau	(800) 257-2999
Help Line	245-3411
Hospital	245-1100
Hyperbaric Center, Honolulu	1-523-9155
Kauai Visitors	
Information Bureau	245-3971
Library Information	246-8854
Marine Forecasts	245-3564
Poison Control Center	(800) 362-3585
Police	241-6711
Postal Information	246-0793
Time	245-0212
Weather	245-6001

MOLOKAI

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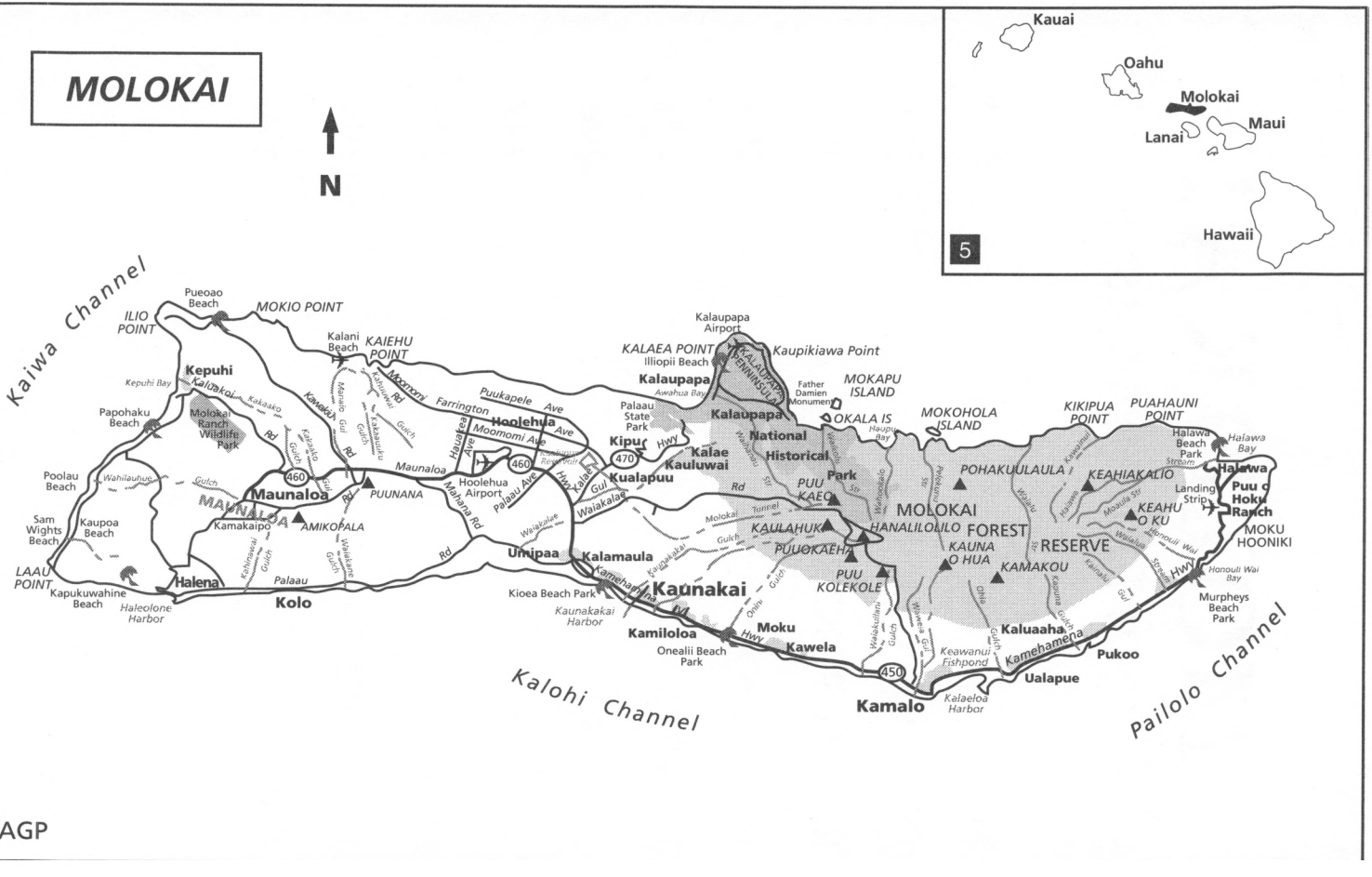
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Pailolo Channel
ILIO POINT
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POHAKUULAULA
KEAHIAKALIO
MOLOKAI FOREST RESERVE
KAUNA O HUA
KAMAKOU
PUU KAEO
PUU KOLEKOLE
PUUOKAEHA
KAULAHUK
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PUUNANA
AMIKOPALA
Kepuhi
Kepuhi Bay
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Papohaku Beach
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Poolau Beach
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Sam Wights Beach
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Kapukuwahine Beach
Halena
Haleolono Harbor
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Pueoao Beach
Kalani Beach
Moomomi
Farrington
Puukapele Ave
Hoolehua
Moomomi Ave
Maunaloa
Hoolehua Airport
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Mahana Rd
Umipaa
Kalamaula
Kioea Beach Park
Kaunakakai
Kaunakakai Harbor
Kamiloloa
Onealii Beach Park
Moku
Kawela
Kamalo
Kalaeloa Harbor
Kalaupapa Airport
Kaupikiawa Point
Illiopii Beach
Kalaupapa
Awahua Bay
Father Damien Monument
Palaau State Park
Kipuu
Kalae
Kauluwai
Kualapuu
National Historical Park
Waikolu Gulch
Haupu Bay
Kaluaaha
Pukoo
Ualapue
Keawanui Fishpond
Kamehamena
Halawa Beach Park
Halawa Bay
Halawa
Landing Strip
Puu o Hoku Ranch
MOKU HOONIKI
Honouli Wai
Honouli Wai Bay
Murpheys Beach Park
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Kaluaiwa Gulch
Kawaiu Gulch
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Honouli Wai Stream
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Kamehameha Stream
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©AGP

The Last Frontier

Someone who has never been to Molokai might ask, "Why would you want to go there?" But anyone who has ever been there might ask, "Why would you ever want to leave?" Indeed, Molokai is the way most, or probably all, of Hawaii was a long, long time ago. Slow is the operative word for the small island nestled between Oahu and Maui. It describes the pace of life here, which you are sure to catch on to when you visit "the friendly isle."

Although developers have not yet found the opportunity to erect colossal resorts and shopping centers, life on Molokai is far from monotonous. On an island upon which all the paved roads can be driven in less than one day, it is possible to enjoy numerous adventures on foot, including hikes along the beaches, through the forests and plains, or down the tallest cliffs in the world to the Kalaupapa Peninsula. Other diversions include the nineteenth-century Meyer Sugar Mill and the Molokai Ranch Wildlife Safari, as well as Phallic Rock, a most intriguing rock formation, and an eerie forest believed to be inhabited by the spirits of ancient priests.

The most celebrated of Molokai's attractions is a nearly inaccessible village on the Kalaupapa Peninsula, founded in the mid-1800s as a leper colony. Arriving to help the sufferers of Hansen's Disease was the Belgian Father Damien. The priest has almost achieved sainthood now. His old church and its cemetery remain on a rugged coastline dominated by towering green cliffs. In days gone by, the site was accessible only by mule (which is no longer an option due to insurance problems). Today a three-mile hike or a five-minute flight will get you there.

Another great day trip is the trek to Moaula Falls, two miles in and 250 feet up, through the Halawa Valley. You can swim the pools if you're not daunted by cold water—just remember you've got a two-mile hike back to the main road. Besides hiking, the island boasts excellent fishing, scuba diving, golf and tennis.

There are very few hotels offered (three in all), but you can always go the condo route, or take advantage of the island's wonderful camping opportunities. Kaunakakai, the one and only town on Molokai, with limited shopping, is about a half hour's drive from the Kaluakoi resort area.

If you're seeking serenity and a sense of a bygone Hawaii, you will certainly find it here on this nugget of island paradise. We invite you to discover the riches of Molokai for yourself.

Restaurants

Banyan Tree Terrace

AMERICAN/HAWAIIAN 10/20
Pau Hana Inn, P.O. Box 546, Kaunanakai 96748
553-5342
Breakfast, Lunch & Dinner daily. All major cards. $

Choose to dine inside next to the giant fireplace in the rustic dining room, or outside under the 100-year-old Bengalese banyan tree. Meals are reasonably priced. Every diner entrée (fish, shrimp tempura, barbecued beef short ribs, seafood platter or top sirloin) comes with soup and salad bar, hot vegetable, choice of rice or potatoes and Molokai bread. We recommend the prime rib (10-ounce cut for under $15). Homemade pizzas on Thursday and Chinese combo platter on Sunday.

Holo Holo Kai Restaurant and Bar

Hotel Molokai, P. O. Box 546, Kaunakakai 96748
(800) 423-MOLO or (808) 553-5347
Breakfast, Lunch & dinner daily. CB, D, MC, V. $$

For a long time one of the best alternatives on Molokai, but at press time the restaurant was closed for an undetermined period.

Jojo's Café

CONTINENTAL/INDIAN 10/20
(West End) P.O. Box 68, Maunaloa 96770
552-2803
Lunch & Dinner Mon.-Tues. & Thurs.-Sat. MC, V. $

Located in a plantation-style building, Jojo's offers fresh seafood, ribs and fried chicken and an unexpectedly good selection of wines. Jojo's specialty is fish. If there is fresh fish around, Jojo's will have it. If fish is offered with curry sauce, order it. Jojo hails from India and his curries are divine (he also has curry with shrimp, chicken and lamb). Jojo will gladly whip up a special curry dish for you if you give him 24 hours notice. Lunchtime is usually filled with a local crowd there for the hamburgers, surfburger (with fish, of course) and salads. Come early for dinner, as the restaurant does not take reservations and on weekends it is standing room only.

Ohia Lodge

AMERICAN/ASIAN 11/20
Colony's Kaluakoi Hotel & Golf Course, Kepuhi Beach (West End) P.O. Box 1977, Maunaloa 96770
552-2555
Breakfast, Lunch & Dinner daily. All major cards. $$

Here's the glamour restaurant for Molokai. The dining room of the Kaluakoi Hotel is decorated with a South Seas motif and has a view of the Pacific Ocean with Diamond Head in the far distance. Don't miss the spectacular sunsets. Meals served at Ohia Lodge are from a set menu; there is a good salad bar. Lunches are "light snacks."

A NASTY LIZARD

On the north end of the slender slipper of Molokai is the home of a giant lizard, Mo'o. He lives at the bottom of the pool at Moaula Falls, a 250-foot-long cascading waterfall in Halawa Valley. The hike up to Moaula Falls is usually a sweaty affair, and hikers are lured by the refreshment of the deep-water pool. The legend warns, however, that would-be swimmers must first ask permission from Mo'o, by throwing a ti leaf into the pool. If the ti leaf floats, the Mo'o is not at home and it's safe to swim. If it sinks, and angry Mo'o will come out of his underwater lair and drag swimmers under, pulling them down to his Neptunian cave.

Bargain Bites

Coffee Shops & Diners

Kanemitsu Bakery & Coffee Shop

Ala Malama St., Kaunakakai 96748
553-5855
Open Wed.-Mon. 5:30 a.m.-6:30 p.m. No cards.

This is Molokai's bakery, home of the Molokai bread (which makes a great gift item to take home) and numerous other breads (our favorite is the cheese and onion). Kanemitsu also serves unbelievably cheap hot dogs, sandwiches, hamburgers and breakfasts. The prime rib dinner on Friday night is a bargain at under $10.

Kualapuu Cook House

P.O. Box 174, Kualapuu 96757
567-6185
Open Mon.-Fri. 7 a.m.-8 p.m., Sat. 7 a.m.-4 p.m. No cards.

This diner-style restaurant once served as the kitchen for nearby pineapple plantation workers. Owner Nanette Yamashita has done magic turning it into a comfortable eatery, with service either indoors or outside on the patio. You'll get abundant food at a fair price while enjoying beautiful views of the island of Lanai. Have teriyaki ham and eggs or an omelet for breakfast, burgers, grilled sandwiches and steaks for lunch and dinner. Be sure to save room for a slice of homemade pie such as chocolate macadamia nut, Molokai lime, and passion-orange cream cheese.

Outpost Natural Foods

70 Makaena Pl., Kaunakakai 96748
553-3377
Open Sun.-Thurs. 9 a.m.-6 p.m., Fri. 9 a.m.-3:30 p.m. No cards.

Next to the civic center is Outpost Natural Foods, a store/juice bar/restaurant. For under $5 you can have a hot cooked meal (a main course like pasta or stir-fried veggies with a salad), or salad (with organic greens grown on Molokai) or burrito. Outpost also serves a variety of freshly squeezed juices (from orange to carrot) and a wonderful all-fruit ice cream.

Oviedo's Lunch Counter

Ala Malama St., Kaunakakai 96748
553-5014
Open for lunch daily. No cards.

Here's an opportunity to try home-cooked Filipino food. A simple lunch counter with wonderful Filipino specialties like pork adobo, tripe stew, pigs' feet, sweet-and-sour spareribs and roast pork.

Pizza

Molokai Pizza Café

15 Kaunakakai Pl., Kaunakakai 96748
553-3288
Open daily 11 a.m.-10 p.m. No cards.

If you've got that craving for pizza with everything on it, call the Molokai Pizza Café and order their Big Island Pizza with thick or thin crust. Besides a full range of pizzas, the menu includes sandwiches, pastas, salads and frozen yogurt. Delivery is available throughout the island; charges vary according to distance.

Hotels

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Moderate

Colony's Kaluakoi Hotel and Golf Club

Kepuhi Beach (West End) P.O. Box 1977, Maunaloa 96770
(808) 552-2555, (800) 777-1700, Fax 552-2821
Singles & Doubles $90-$185. All major cards.

Molokai's top hotel is located near a three-mile-long white sand beach. The 292-room hotel is on the west end of the island where the beaches are grand, but the area is arid and nearly always windy. The rooms are comfortable and well-furnished, with high beamed ceilings, rattan furnishings and vivid Polynesian colors. Amenities include restaurant, lounge, pool, tennis courts, a golf course, snorkeling, bicycling and a fabulous view of Oahu.

Practical

Hotel Molokai

P.O. Box 546, Kaunakakai 96748
553-5347, (800) 476-MOLO, Fax 553-5047
Singles & Doubles $55-$115. CB, D, MC, V.

Located two miles outside of Kaunakakai, the Hotel Molokai is a complex of wooden Polynesian-style, A-frame buildings housing 57 units. The best bet here is to reserve a deluxe room that has a high ceiling, a *lanai*, small refrigerator, and a large plate glass window. Other amenities include a pool, restaurant and bar, and gift shop. TV rentals available. Good budget hotel.

Pau Hana Inn

P.O. Box 546, Kaunakakai 96748
553-5342, (800) 423-MOLO, Fax 553-5047
Singles & Doubles $45, Cottages $55, Studios with kitchenettes $90, Suites $125. AE, DC, MC, V.

Molokai's oldest hotel is the sister establishment of the Hotel Molokai (above). While it isn't grand, it does offer 39 rooms scattered throughout buildings and cottages spread over the lush surrounding lawn. The budget standard rooms are just that—small, with twin beds and little decor. We recommend the deluxe units, which have a *lanai* and fan (some have tiny kitchenettes). Amenities include a small pool, restaurant, and bar.

Condominiums

Kaluakoi Villas

P.O. Box 200, Maunaloa 96770
552-2721, (800) 525-1470, Fax 552-2201
Studio $105-$135; 1-bedroom suite with kitchenette $135-165; golf/ocean villa $185. AE, MC, V.

The lap of luxury, located next to the Kaluakoi Golf Course. The units are impeccably decorated with private lanais, complete kitchens and ocean views. All the activities available at Kaluakoi Resort (tennis courts, golf, restaurants, etc.) are available to guests staying in this condo.

Ke Nani Kai Resort

Kaluakoi Resort (West End) P.O. Box 126, Maunaloa 96770
552-2761, (800) 888-2791, Fax 552-0045
One bedroom $105-$130; 2 bedrooms $125-$150. AE, MC, V.

This is arguably the best bet in Molokai condos. Newer construction offers all the usual amenities and spectacular views. Units have one or two bedrooms. Ask about the golfer's special and other two-night packages. The atmosphere is serene: We felt we could stay here forever and not miss the bright lights of Honolulu just across the water. Located at the entrance to the Kaluakoi Hotel (and between the eighth and seventeenth fairways of the golf course), this 55 unit condominium has numerous amenities such as swimming pool, volleyball court, horseshoe pits, tennis courts, spa and a beautiful white-sand beach.

Molokai Shores

P.O. Box 1037, Kaunakakai 96748
553-5954, (800) 535-0085, Fax 553-9554
One bedroom $85-$95; 2 bedrooms $115-$125. Weekly discounts available. DC, MC, V.

Centrally located in Kaunakakai between the Pau Hana Inn and the Hotel Molokai, this three-story, oceanfront condo has comfortable units, all with ocean views. Amenities include picnic tables, barbecue grills, shuffleboard, putting green and a pool.

Paniolo Hale

Kaluakoi Resort, P.O. Box 190, Maunaloa 96770
552-2731, (800) 367-2984, Fax 552-2288
Studio $95-$135; 1 bedroom $115-160; 2 bedrooms $145-195. AE, MC, V.

Nestled between the golf course and the ocean, and adjacent to the hotel, this 77-unit ranch-style condominium resort is a great place to stay. In the mornings we saw wild deer and turkeys nibbling on the manicured lawns. The best buy here are the one-bedroom units with two baths that sleep up to four. For the more decadent, the two-bedroom/two-bath units (sleep up to six) all have hot tubs on the *lanais*. Discounts are available for stays of one week or more.

Wavecrest Resort

HC 1, Box 541, Kaunakakai 96748
558-8103, (800) 367-2980, Fax 558-8206
One bedroom $75-$105/night or $515-$650/week; 2 bedrooms $115-$125/night or $735-$860/week. MC, V.

Located at the foot of the East Molokai hills, this 126-unit condominium has only a few units available for rent. The units are one or two bedrooms, all with ocean views, full kitchen and all necessary furnishings. Amenities include pool, lighted tennis courts, shuffleboard and a putting green. No restaurant or lounge. Unfortunately, the beach out front is not good for swimming. However, the pool and the grounds at Wavecrest are beautifully maintained and an excellent swimming-snorkeling beach is just five miles away.

Bed & Breakfasts

Honomuni House

HC 1, Box 700, Kaunakakai 96748
558-8383, no fax
Doubles $85/night or $510/week. No cards.

A secluded cottage, surrounded by lush green tropical forest, Honomuni House can sleep up to four adults. The house has an enclosed sleeping area, a large living/dining area with color TV, equipped kitchen and a full bath, plus a hot-water shower out doors.

Kamalo Plantation

HC 1, Box 300, Kaunakakai 96748
558-8236, Fax 558-8236
Room $60, Cottage (includes breakfast) $75. No cards.

On Molokai's lush east end, just across from Father Damien's historic St. Joseph Church, is the Kamalo Plantation, a five-acre lime orchid and tropical garden that sits at the base of Mt. Kamakou. Akiko and Glenn Foster have opened up two rooms in their main house (shared bath) and a private country cottage for guests. We loved the cottage with its inviting lanai for spending quiet afternoons in the country. It comes with a complete kitchen. The Fosters fill the kitchen with breakfast items, so you can have breakfast whenever you want. The guests in the main house are served a wonderful breakfast consisting of fresh tropical fruits and hot bread.

Shops

Big Wind Kite Factory

120 Maunaloa Hwy., Maunaloa 96770
522-2364
Open Mon.-Sat. 8:30 a.m.-5 p.m., Sun. 10 a.m.-2 p.m.

Don't leave Molokai without stopping at the Big Wind Kite Factory. Owner Jonathan Socher and his wife, Daphne, proudly show you their kite factory (Jonathan loves to demonstrate how kites are made). They not only design kites that are works of art, but all their kites fly (free kite-flying lessons too!). These hand made kites and windsocks range in price from $15 up. (We loved the hula girl kite: "She dances in the sky.") A few years ago the Sochers were invited to Bali for the International Kite Festival and they now have a huge collection of Indonesian and Malaysian kites.

Friendly Market Center Ltd.

P.O. Box 1919, Kaunakakai 96748
553-5595
Open Mon.-Fri. 8:30 a.m.-8:30 p.m., Sat 8:30 a.m.-6:30 p.m.

In the heart of downtown Kaunakakai is one-stop shopping for everything from groceries (including local produce) to sundries. Try the Molokai taro chips.

Molokai Island Creations

Ala Malama St., Kaunakakai 96748
553-5926
Open daily 9 a.m.-5:30 p.m.

A friendly boutique featuring original print tank tops, swimwear and aloha wear from infants to adults. They have some very interesting jewelry reasonably priced, an excellent selection of Hawaiian books, and perhaps a quilt or two.

Plantation Gallery

120 Maunaloa Hwy., Maunaloa 96770
522-2364
Open Mon.-Sat. 8:30 a.m.-5 p.m., Sun. 10 a.m.-2 p.m.

Right next door to the Big Wind Kite Factory and owned by the same people is the best gallery on Molokai. Filled with hand-carved bowls and boxes made of rare Hawaiian woods, jewelry, hair combs and cribbage boards made from the axis deer of Molokai, pottery sculptures, one-of-a-kind T-shirts, quilt patterns, Hawaiiana books and Pacific Rim arts and crafts. Owner Jonathan Socher has a section in the store featuring his collection of personally chosen imports from Bali and other parts of Asia, which he calls the "Bali Hale Gift Shop." This section has mobiles, batiks, sarongs, masks, books and other unique Indonesian gift items.

Maunaloa General Store

P.O. Box 44, Mauna Loa 96770
552-2868
Open Mon.-Sat. 9 a.m.-7 p.m., Sun. 10 a.m.-2 p.m.
MC, V.

At the very end of the road, nearly at the end of the world in the old plantation town of Maunaloa, sits the only outpost for survival in this neck of the woods. The owners also run Jojo's Café across the street. They have all the basic needs and what struck us the most was an impressive selection of wines...for who? Well, if the wine doesn't sell here, it might sell across the street at Jojo's, as it was explained to us, or perhaps simply shared with local friends. We also like their t-shirt, certainly one of a kind.

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Beaches

East End

Rte. 45, from the 18-mile marker on

A series of beaches lines the east end of Molokai, after the eighteen-mile marker on the road. These white-sand spots are the stuff on which dreams are made. Not only are they physically beautiful, but frequently they are completely free of humanity. Who says it can't be done in Hawaii!

Halawa Park

End of Rte. 45

At the very eastern end of Molokai is the tropical paradise people visualize when they think of Hawaii—palm trees border the beach with grassy fields behind and waterfalls cascading in the distance. Although sometimes windy, this is one of the best surfing spots on the island.

Kawakiu Bay

Molokai Ranch 96770
552-2741

Facing Honolulu, Kawakiu is a white-sand beach that gently slopes down into the sandy-bottomed ocean. Access to this popular camping area is through Molokai Ranch, and you must call the ranch to get the key to open the gates. A shady grove of trees borders the beach on one side, and rocky coastline defines the outer boundaries.

Moomomi Beach (Homestead Moomomi)

Farrington Ave.
567-6104

For lovers of the remote, this is the place. Excellent swimming in the bay by the Hawaiian Homes pavilion. If you get a pass from the Department of Hawaiian Homes in advance, you can even spend the night in this romantic spot.

Onealii Beach Park

Rte. 45, Kaunakakai

Picture a beach park out of yesteryear: spacious grassy playing field, coconut grove, picnic area, and loads of white sand. The shallow waters and offshore reef make this an ideal swimming area for small children or novice snorkelers. One problem: The park is so popular with local residents that it is very crowded on weekends.

Papohaku Beach

Kalukoi Road

The largest white-sand beach on Molokai, over two miles long and a 100 yards wide, with a view of Oahu on the horizon. The best activity here is just relaxing. Use caution when swimming, as rip currents and strong, along-shore currents persist throughout the year. Fishing for reef fish can be productive, and surfing is occasionally good when the wind and waves are right. Excellent for whale watching in the winter months. By all means, one of the most impressive beaches in Hawaii and beyond.

Excursions

East End

Rte. 45

Kaunakakai, the business center of the island, is a quiet two-street town with false-front buildings. Shopping here means buying staples—food and farm supplies. Before leaving town, check out the remains of King Kamehameha V's summer house next to the pier. The view alone will tell you why Hawaii's monarch chose this spot to vacation. As you head east on Route 45, the tiny two-lane road meanders through the remains of Molokai's past. Just outside town, a Hawaii Visitors Bureau marker notes the site of a famous battleground where Kamehameha the Great landed his canoe flotilla, which supposedly covered four miles of the shoreline. Farther down the road are ancient fishponds, where the Hawaiians practiced aquaculture. The largest pond on the coast is Keawanui Pond, built for one of Molokai's chiefs. At the 25-mile marker are the ruins of Molokai's first sugar mill. At the end of the road lies Halawa Valley, a lush valley bordered by sheer cliffs and tumbling waterfalls on one side and crashing surf on the other. It was once home to thousands of Hawaiian people and archaeological sites abound.

Kalaupapa Peninsula

Kalaupapa 96742

The Kalaupapa Peninsula is a blister of land at the base of 2,000-foot cliffs on the island's north coast. It's a land of contrasts: the incredible beauty of the carved cliffs and rolling surf play against the miles of graves of the unfortunate sufferers of Hansen's disease (leprosy), who were forced to this remote place and literally left to die with no medical or humanitarian help.

The story dates back to 1866 when the Hawaiian government, terrified of this quickly spreading disease, exiled lepers to this remote peninsula. In the 1800s Kalaupapa was a small fishing village and the lepers were segregated into the old settlement at Kalawao on the windy eastern side of the peninsula. Kalawao was then treeless and barren. The lepers were literally thrown over board from the ship taking them to an often fatal exile. If they made it ashore, through the thunderous surf, they had no provisions, no shelter, no medical help.

In 1873 Father Damien, a Catholic priest from Belgium, arrived and vigorously worked to improve conditions for the lepers. He built a community, got medical and financial aid for the lepers and, some say, created the aloha spirit of the community, which still exists today.

Eventually succumbing to leprosy himself, Father Damien devoted his life to restoring the dignity of these unfortunates, inspiring others to follow in his footsteps after his death in 1889. (Father Damien has been beatified by the Church, but locals already consider him a saint.) With the introduction of sulfone drugs in the 1940s, Hansen's Disease was brought under control; today's Kalaupapa residents remain there through choice and frequently enjoy trips to the mainland.

It is not easy to get to Kalaupapa, nor is it a trip for everyone. Although the peninsula has been declared a national historical park, the fewer than 100 remaining residents (all sufferers of Hansen's disease) have been given the opportunity to live in their community until they die (most residents are over 50 years old). Kalaupapa is not a place for the squeamish. Sulfone drugs have been able to arrest the dire effects of the disease, but most the residents at Kalaupapa have disfigured faces, hands or legs. Nor is it a place for the curious. The patients are not on display. This is their home and visitors are guests.

Because of its beauty, Kalaupapa is an incredible place to visit. We strongly recommend you plan to see the peninsula; the memories will live with you forever. Getting there is difficult. Either hike down the three-and-an-eighth-mile cliff (which takes about an hour and a half) and back up again

(which takes about three hours) or arrange to fly in (Air Molokai 553-3636 or Island Air 1-484-2222) or take the Father Damien Molokai Tour (see Molokai Tours section). In any case you must contact Richard Marks, of Father Damien Tours, 567-6171, in advance for a ground tour of Kalaupapa. He will arrange your permit (from the state Department of Health) to enter the settlement. No one is allowed to tour the settlement on his or her own. No one under the age of 16 is allowed at Kalaupapa.

Molokai Forest Reserve

Main Forest Rd.

Molokai may appear flat, but it actually has a substantial upland wooded area. In fact, at one time this area was filled with giant sandalwood trees. Nine miles down Main Forest Road is a huge depression cut into the hill. Lua Moku Iliahi (Sandalwood Measuring Pit) is an area the Hawaiians cut into the earth to measure the size of the hold of the old sailing ships, so they would know how much sandalwood was needed for a full load. Unfortunately too many of these depressions were filled, and the sandalwood has all but disappeared. Farther down the road is the Waikolu Picnic Grove, a woody area complete with picnic tables, outhouse, and running water. Adjacent is the Waikolu Valley Lookout, with a view of spectacular Waikolu Valley and the ocean, some 3,000 feet below.

West End

Rtes. 46 & 47

Heading west out of Kaunakakai is a seemingly unending stand of coconut trees. Kiowea Park and Kapuaiwa Grove were planted in 1860 by Kamehameha V. Across the street from the grove is church row—seven different denominations, all filled on Sundays, a testament to the influence of missionaries in the Hawaiian Islands.

Take the side road, Route 47, up to the Kalaupapa Lookout, for a bird's-eye view of Kalaupapa National Historical Park. Next to the lookout is Phallic Rock, a very unusual geological formation atop the 2,000-foot cliffs which descend into the Kalaupapa Peninsula. The Hawaiians called it Ka Ule o Nahahoa and it looks, well, phallic. It stands in the middle of a grove of ironwood trees and is anatomically correct, only it stands six feet tall. According to Hawaii legend, barren women who made offering to the rock and spent the night here would become capable of bearing children.

Back on Route 46, the highway passes through former pineapple fields and by the old pineapple plantation town Maunaloa, which is now fading into history. At the end of the road lies the 292-room Kaluakoi Hotel, complete with pool, tennis courts, golf course, and restaurant.

Parks

One of our newest national parks (designated in 1980), Kalaupapa National Historical Park, on the north side of Molokai, is well worth a visit (see information above and in the Molokai Tours section). Another beautiful spot, set in a forest away from the beach, the 34-acre Palaau State Park (off Route 47 in Kalae; 567-6083) offers hiking on easy trails, ancient petroglyphs, the Phallic Rock, Kalaupapa Lookout and complete park facilities.

Tours

Damien Tours

P.O. Box 1, Kalaupapa 96742
567-6171
Tours daily, 10:30 a.m.-2:30 p.m. Cost $22 per person. Reservations required.

This is the only tour of the former Hansen's Disease (leprosy) settlement on the Kalaupapa Peninsula. It takes all day to visit this incredibly beautiful but sad area, where leprosy victims were sent involuntarily starting in the 1800s. The tour will pick up clients at the small airport, or at the bot-

tom of the Kalaupapa Trail, or at Kalaupapa Harbor. Visitors tour the small village, which hasn't changed in 40 years (in fact, the residents still drive cars of 1950s vintage); historic sites, such as Father Damien's church and monument; and the rugged coastline. There is a stop for a picnic lunch, which you must bring with you as no food is available on the peninsula. Minimum age on the tour is 16. The maximum number of people allowed on the peninsula at one time is 40, to protect the privacy of the residents, so you must call to make reservations prior to your visit.

Mapulehu Glass House

HC 1, Box 500, Kaunakakai 96748
558-8160
Open daily 7 a.m.-noon, free tours begin at 10:30 a.m. daily.

In addition to wandering through the tropical flower farm and nursery, stop in for a free tour of the historic glass house.

R.W. Meyer Sugar Mill/Molokai Museum & Cultural Center

Hwy. 470, Kalae 96757
567-6436
Open Mon.-Sat. 10 a.m.-2 p.m. Adults $2.50, children 5-17 $1, children under 5 free. No cards.

A lovingly restored 1878 sugar mill, this is the only surviving nineteenth-century sugar mill left in Hawaii (also listed on the National Register of Historic Places). Volunteers spent years restoring the mill, the original machinery (including a mule drive cane crusher). Photos and memorabilia of the mill give visitors a glimpse of the Molokai of 100 years ago.

Molokai Ranch Wildlife Safari

(West End) P.O. Box 259, Maunaloa 96770
552-2767
Tours depart Fri.-Mon. 10:30 a.m. & 2 p.m. Adults $35, children $25.

This wildlife park rivals some of the best that Africa has to offer. Just reopened for tours after a year of renovations, the park is like a startling chunk of the African veldt. While riding in an air-conditioned safari van, you'll see giraffe, zebra, Barbary sheep, oryx, eland, kudu, black buck and East African crowned cranes. Tours last an hour and a half and includes stops to feed the wildlife. Call for reservations.

Paragon Air, Inc.

P.O. Box 575, Kahului, Maui 96732
244-3356, Fax 871-8300
Hours vary; call for reservations and price information.

Paragon Air offers as many flying tours as you can think of throughout the islands. Though they are based on Maui, they can pick you up in Molokai at a designated spot and take you to the Kalaupapa Peninsula ($195 per person) in their fixed-wing aircraft. They'll also fly you over the Big Island volcanoes, take you on golfing tours, and arrange private charters.

Purdy's Natural Macadamia Nut Farm

P.O. Box 84, Hoolehua 96729
567-6601
Open Mon.-Fri. 9 :30 a.m.-3:30 p.m., Sat. 10 a.m.-2 p.m. and Sun. by appointment.

No charge to tour this 70-year-old macadamia nut farm. Excellent prices on the mac nuts—you can sample them right out of the shell—and macadamia blossom honey.

A SPOOKY GROVE

Near the end of the east end of Molokai, just beyond the Puu o Hoku (Hill of Star) Ranch stands a grove of kukui trees. Even today, as people pass the gray-barked, silvery-leafed trees, there is an eerie atmosphere emanating from the grove. Molokai, at one time, was the gathering place of powerful *kahunas* (priests). In the midst of the grove lived one of the most powerful, Lanikaula. The Hawaiians refuse to go there, claiming the powerful *mana* (spirits) of the kahunas remains there.

A few years ago, a tenant on land near the grove cut down a few trees to plant pineapple. The pineapple flourished all around the grove, but those planted where the trees were cut down wilted and died. Go figure.

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All Purpose

Fun Hogs Hawaii

P.O. 424, Hoolehua 96729
552-2555, ext. 7570
Open daily 9 a.m.-5 p.m.

Kayaks, mountain bikes, snorkeling and bodyboard rentals. Guided shoreline kayak excursions.

Ma'a Hawaii Action Adventures

P.O. Box 1269, Kaunakakai 96748
558-8184
Open daily, call to arrange activity.

Whether it's bow-hunting, spear-fishing, scuba diving, snorkeling, hiking or kayaking you're after, this group will take care of you. Rates vary according to activity; call for information.

Bicycling

Molokai Ranch Outfitters Center

P.O. Box 259, Maunaloa 96770
552-2741
Available daily, call to arrange. Full-day tour with all equipment $75.

Mountain bike trial riding on unguided trails on the 53,000-acre Molokai Ranch. Prices includes drop-off services to the trials, gourmet picnic lunch and shuttle ride back to the Outfitters center.

Diving & Snorkeling

Bill Kapuni's Snorkel & Dive

P.O. 1962, Kaunakakai 96748
553-9867
Tours daily at 7:30 a.m., 10:30 a.m. and 1 p.m. Two-tank dive $85, snorkel tour $45.

Want to see some turtles and rays (eagle, spotted and manta) up close? Then go out with Bill. He'll provide all the necessary gear. He'll also fill you in on some of the legends and lore of the island. Call to reserve a place on one of his daily trips. His shop also offers air fills, equipment rental and PADI scuba instruction.

OCEAN RECREATION

Hawaii has many outstanding qualities that contribute to its fame as an ocean recreation mecca. Water temperature ranges from mid 70s F to low 80s F. Divers will enjoy water visibility in excess of 100 feet. Frequently, waves break on one side of the island for surfers, while it's calm on the other side for divers. Surf's up year round and waves often reach heights of over 15 feet on the northern shores in the winter. Average wind speeds are from 15-25 knots, making it an ideal place to sail or windsurf. Its warm and sunny, there are miles of safe sandy beaches to choose from.

Molokai Fish & Dive Corp.

P.O. Box 567, Kaunakakai 96748
553-5926
Open Mon.-Fri. 9 a.m.-6 p.m., Sat. 8 a.m.-6 p.m. & Sun. 8 a.m.-2 p.m. Complete snorkel rental $7.98 per day.

They will rent mask, snorkel and fins, and point out some great spots to go snorkeling. In addition, they have one of the largest selections of scenic Molokai T-shirts on the island.

Fishing

Alyce C Sport Fishing

P.O. Box 825, Kaunakakai 96748
558-8377
Charters available daily. Half day $300, full day $400.

With 20 years of experience, Joe "Captain" Reich leads half- and full-day interisland charters and whale watching excursions. When the customers are few and far between, he goes commercial fishing, so he always knows where the ahi, ono, mahi mahi and marlin are biting.

Shon-a-Lei II Sport and Marine

P.O. Box 1018, Kaunakakai 96748
553-5242, (800) 998-3474
Excursions daily. Full day exclusive $400.

Offering half-day, full-day or overnight excursions, this local operation will help you catch tuna, marlin, mahi mahi, ono or whatever fish you're after. During the whale season, December to March, they also offer whale watching trips.

Golf

Kaluakoi Golf Club

Kaluakoi Resort
P.O. Box 26, Maunaloa 96770
552-2739
Tee times Mon.-Fri. begin at 7:30 a.m., Sat.-Sun & holidays at 7 a.m. Last tee time 2 p.m. for 18 holes, 4 p.m. for 9 holes. Greens fee: $55 for resort guests, $75 for others (includes cart).

Golf is golf, but this course is definitely a challenge. Designed by Ted Robinson, this par 72, 6,564-yard golf course meanders along the ocean (six holes along the shoreline) and through the woods (where wild turkeys come out to watch the golfers). Our vote for toughest hole is the par 4, 373-yard seventh, which is smack into the trade winds. The most scenic hole is the sixteenth, a par 3 over a gorge.

Hiking

For information on trails, hiking and camping on the island of Molokai, contact the following organizations: **Hawaiian Homes** (P.O. Box 198, Hoolehua, 96729; 567-6104); the **Maui County Department of Parks and Recreation** (P.O. Box 526, Kaunakakai, 96748; 553 5141); and the

State Department of Land and Natural Resources (Palaau Park Office, Kalae 96757; 567-6083).

Halawa Valley Trail

Rte. 45, Halawa Valley

This is on the must-do list for active Molokai visitors. At the base of the lush Halawa Valley is a well-marked, easy four-mile round trip hike to the base of Moaula Falls. The trail passes through fruit trees, ancient Hawaiian house sites, ferns, and swarms of mosquitoes. The reward is Moaula Falls, a 250-foot waterfall that thunders down a sheer wall into an ice-cold, deep mountain pool, which is perfect for swimming.

Horseback Riding

Molokai Ranch Outfitters Center

P.O. Box 259, Maunaloa 96770
552-2767
Tours: Tues., Thurs., Sat., 8:30 a.m. and 11 a.m., one-and-a-half-hour rides $35. Saturday Lunch Adventure leaves 8:30 a.m. $95 including lunch.

Paniolo (Hawaiian cowboy) Keola Kino recommends the Saturday Lunch Adventure, a two-hour ride to a secluded beach on the island's west end, where, as Kino puts it, "There's no more nobody!" Included in the price is lunch, swimming, kayaking, snorkeling and a shuttle to return to the Outfitters Center.

Sailing

Molokai Charters

P.O. Box 1207, Kaunakakai 96748
553-5852
Charters daily.

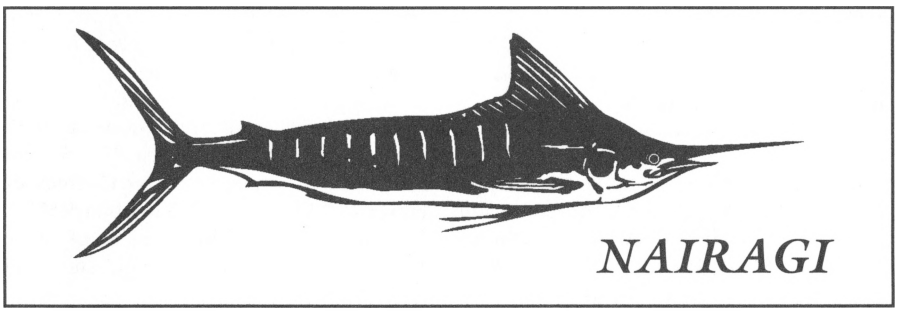
The Satan's Doll, a 42-foot sloop, takes passengers on two-hour sunset sail, half-day sailing and whale-watching trips (during humpback whale season, December to March). Also available are full-day sails to Lanai with swimming, snorkeling and sailing lessons. Minimum of four passengers.

Tennis

Maui County Department of Parks and Recreation

Mitchell Pauole Center, Kaunakakai 96748
553-5141
Open daily, lights on till 10:30 p.m. every night.

These are Molokai's only public tennis courts, all two of them, both lit for night play. The facility is operated on a first-come, first-served basis.



Culture

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Arts

Molokai does not have much of a fine arts scene, but it is a center for Hawaiian crafts. Three of the more notable crafts galleries are:

Lorenzo's Gallery of Fine Art & Molokai Treasures

Kaunakakai Place, Kaunakakai 96748
553-3748
Open Mon.-Sat. 11 a.m.-6 p.m.

Owner Fred Lorenzo's watercolors are for sale here, also paintings by other island artists, pottery, wood, silver jewelry, deer horn scrimshaw, lauhala baskets and Hawaiian quilt patterns.

Plantation Gallery

120 Maunaloa Hwy., Maunaloa 96770
522-2364
Open Mon.-Sat. 8:30 a.m.-5 p.m., Sun. 10 a.m.-2 p.m.

An appealing gallery full of handmade crafts by local artists, Hawaiian hardwood carvings, Hawaiian cards, deer horn scrimshaw, handmade batik and other imports from Malaysia and Bali, plus one of the largest collections of books on travel and Molokai.

He Kii Kapa (The Picture Quilt)

P.O. Box 107, Kaunakakai 96748
553-5408 or 553-9989
By appointment only.

Yvonne Friel creates Hawaiian quilt pillow kits and handmade Hawaiian quilts mounted in a frame.

Local Flavor

Molokai is still highly rural. It grows great watermelons and is famous for its fresh herbs. You should drop by the open-air market if only to smell the fresh basil.

Kaunakakai Farm & Craft Market

Ala Malama St., Kaunakakai 96748
Sat. 8 a.m.-noon

Located across from the library, this open-air market offers organic plants, herbs, vegetables and fruits, plus *lauhala* baskets, Hawaiian quilt patterns, pottery.

In addition, Molokai is now growing coffee, hoping some day to compete with Kona. For a taste of this new 100 percent island-grown coffee, drop by **Coffees of Hawaii** (P.O. Box 160, Kualapuu 96757, 567-9023). There's also a display of coffee memorabilia and an excellent gift shop, full of local crafts.

Events

January

- **Annual Molokai Makahiki**, Kaunakakai. A New Year's celebration with traditional Hawaiian games, ceremonies, music, foods, arts and crafts; 553-3876 or (800) 800-6367.

March

- **Prince Kuhio Day** (March 26), a state holiday. For information on local celebrations, call Destination Molokai; 553-3876 or (800) 800-6367.

May

- **Annual Bankoh Kayak Challenge**. A challenging open-ocean kayak race for both men and women. Begins off the west end of Molokai at Laau Point, ends at Koko Marina on Oahu; 254-5055.
- **Molokai Ka Hula Piko**, Kaunakakai. Legend has it that Molokai is the birthplace of hula. Here that birth is celebrated by lectures, storytelling, hula performances, Hawaiian food and crafts. A quintessentially Hawaiian festival on the quintessentially Hawaiian island; 553-3876 or (800) 800-6367.

June

- **King Kamehameha Celebration Hoolaulea**, Mitchell Pauole Center, Kaunakakai. Molokai celebrates Kamehameha Day, June 11, with music and Hawaiian crafts; 586-0333.

August

- **Admission Day**. Hawaii became the 50th state on Aug. 21, 1959, and the whole state still celebrates on the third Friday in August; 586-0333.
- **Great Moloka'i Stew Cook-off and Christmas in August Craft Festival**, Kaunakakai. Stew, believe it or not, is by adoption of kind of Hawaiian food. In this event, beef, fish, venison and even poi stews compete for the best on Molokai, plus all locally made crafts are available for purchase; 553-3876.
- **Molokai Ranch Rodeo**, Molokai Ranch. The arts of ropin' and ridin' are still very much alive among Molokai's *paniolos* (Hawaiian cowboys); 552-2767.

September

- **Meyer's Sugar Mill Molokai Music Festival**, Kalae. An outdoors musical festival featuring top Hawaiian singers, including Molokai's own Melveen Leed. Also traditional island crafts and delicious island-style food; 567-6436.
- **Na Wahine o Ke Kai**. A grueling 41-mile ocean outrigger canoe race featuring six-woman teams. Begins on Molokai, ends on Duke Kahanamoku Beach, Waikiki; 262-7567.

October

- **Bankoh Molokai Hoe.** The best canoe paddlers in the world compete in a 41-mile outrigger canoe race across the rough Molokai Channel in outrigger canoes. Begins on Molokai, finishes at Fort DeRussy, Waikiki; 261-6615.
- **Aloha Festivals**, various venues. The Aloha Festivals move to Molokai in early October, where the event is celebrated with parades, music, parties and plenty of down-home flair; 944-8857.

PHALLIC ROCK

On the 2,000-foot cliffs overlooking the Kalaupapa Peninsula, the highest cliffs in the world, is an interesting geological formation, Ka Ule o Nanahoa. Standing in the middle of a grove of ironwood trees is an anatomically shaped, six-foot-long phallic rock, which legend says cures infertility in women.

Basics

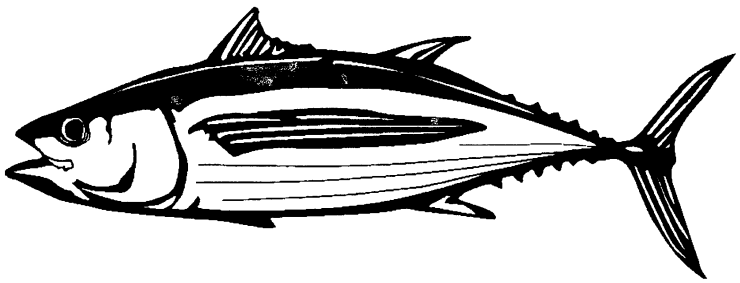
Getting Around

Molokai Airport at Hoolehua is served by **Air Molokai** (553-3636), **Aloha Island Air** (800-652-6541) and **Hawaiian Airlines** (553-3644). The airport is seven miles from Kaunakakai. For taxis, call **Molokai Off-Road Tours & Taxi** (553-3369). **Kukui Tours & Limousine** (553-5133) provides tours and transportation. Rentals cars and Jeeps are available from **Budget** (567-6877) and **Dollar** (567-6156).

There is a small airstrip at Kalaupapa, Molokai. **Air Molokai** (553-3636) and **Island Air** (1-484-2222) land there, but each person on board must have a "sponsor." Arrangements will be made through **Damien Tours** (567-6171) if you are taking the Kalaupapa settlement tour. The five-minute flight from Molokai Airport is in the $50-$60 range.

TELEPHONE NUMBERS

Airport	567-6140
Directory Assistance (local)	1-411
(Interisland)	1-555-1212
Emergency	
(Ambulance, Fire & Rescue)	911
Hawaii Visitor's Bureau	(800) 257-2999
Hospital	553-5331
Library Information	553-5483
Marine Forecasts	552-2477
Molokai Visitors Association	
(local)	553-3876
(interisland/mainland)	(800) 800-6367
Parks	553-5141
Postal Information	553-5845
Weather	552-2477



TOMBO

LANAI

THE PINEAPPLE ISLE

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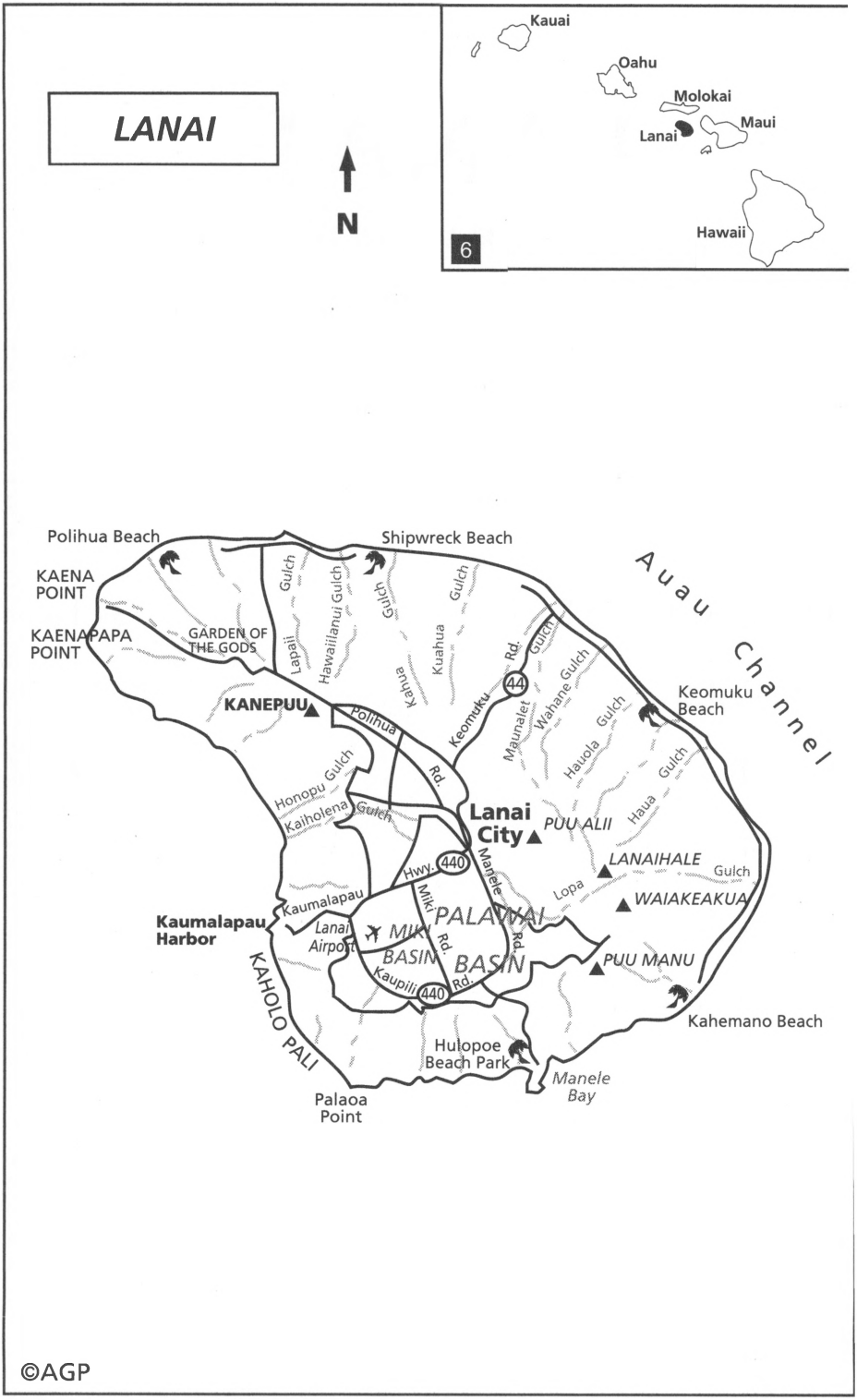
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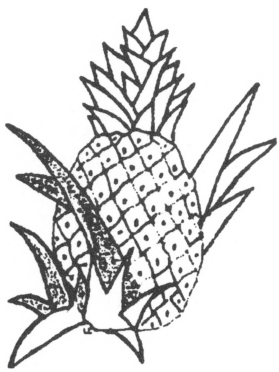
KANEPUU
Polihua Rd.
Honopu Gulch
Kaiholena Gulch
Lanai City
PUU ALII
LANAIHALE
Gulch
Lopa
WAIAKEAKUA
Hwy. 440
Manele Rd.
Miki Rd.
Kaumalapau
Kaumalapau Harbor
Lanai Airport
MIKI BASIN
PALAWAI BASIN
Kaupili Rd.
440
PUU MANU
KAHOLO PALI
Kahemano Beach
Hulopoe Beach Park
Manele Bay
Palaoa Point
©AGP

In Search of Privacy

Lanai is not quite a private island. Authorities had to apologize, for instance, for shutting off a public beach so software magnate Bill Gates could get married in private here. But the fact that billionaire Gates chose Lanai for his wedding shows how much the island has changed. Five years ago, Lanai was essentially a vast pineapple plantation—16,000 acres of it. But it offered only a dozen hotel rooms for overnight guests, who tended to be divers or hunters—not billionaires in search of privacy.



The island has been private since James Dole bought the whole thing for $1.1 million in 1922. When foreign competition pushed Hawaii out of the pineapple business in the '90s, Dole's corporate heirs turned to tourism. They put one hotel on the island's finest beach and another near Lanai City, the island's principal settlement, in the hills.

The island rises out of the ocean like a round seashell—Lanai City is up on the curve, 1,600 feet above the sea, relatively cool and green. The ridge lines of the island were planted with Norfolk pine. Now that the pines are tall, the island has a forested feel not present on the other islands.

What's there to do on Lanai, besides bask in the luxury of its two new resorts? You can look for glass fishing floats or interesting driftwood on Shipwreck Beach. Investigate the petroglyphs and stone walls of an ancient Hawaiian fishing village at Kaunolu Bay. Take a jeep trail to the island's highest point, the summit of Mt. Lanaihale. Hike, dive, view fantastic lava formations—or simply enjoy the sense of being away from it all, on what is essentially a private island for no more than a couple of thousand residents and a few fortunate visitors.

Restaurants

Hotel Lanai

CONTINENTAL 10/20
P. O. Box A-199, Lanai City 96763
565-4700
Lunch & Dinner daily. AE, MC, V. $$

The meals here are simple and good, not extraordinary, but plain fare at a fair price. The dinners feature fish (usually char broiled), chicken, prime rib, pork chops and Lanai venison. There is also a pasta section on the menu with linguine with various sauces. On Sunday nights an Italian buffet is served and on Wednesday nights, a Mexican buffet. Hotel Lanai is the only bar on the island (outside of the two resorts) and it is the gathering place for locals. Light dinners, sandwiches and salads for under $10 are also available. We recommend leaving room for dessert—the homemade ice cream is an island treasure.

Hulopoe Court and Ihilani Restaurant

HAWAII REGIONAL CUISINE 16/20
Manele Bay Hotel, Hulopoe Bay 96763
565-7700
Breakfast, Lunch & Dinner daily. All major cards. $$$$

Hard to believe that on a tiny island in the Pacific Ocean, with a population of less than 3,000, there is a French chef overseeing two excellent restaurants which would have standing room only if either were located in New York or Paris. The Manele Bay Hotel has two main dining rooms, the Hulopoe Court Restaurant, open for breakfast, lunch and dinner, and the Ihilani Restaurant, open for fine dining in the evening only (dress code is elegant resort wear, jackets for gentlemen are recommended).

Both feature the excellent Hawaii regional cuisine of Philippe Padovani. Padovani was born in France, but raised in the Australian outback. He has been an executive chef at Restaurant La Tour Rose in Lyon, France, La Mer at the Halekulani Hotel on Oahu, and Ritz-Carlton Mauna Lani on the Big Island before coming to the Manele Bay Hotel.

Chef Padovani's menus at Manele Bay Hotel use the island's fresh produce, fish, meats and seafood, combined to reflect the chef's experience in the Pacific (both Hawaii and Thailand) and in France. We couldn't get enough. Appetizers range from a ravioli of Hawaiian goat cheese with cream of parsley sauce and sundried tomatoes to grilled scallops with tabouli salad, topped with Hayden mangoes. Among the entrées, we especially liked the pan-fried Lanai venison with Molokai sweet potato purée with a pickled-ginger plum sauce and the pan-fried onaga (a deepwater snapper which dines on baby lobster) with sugar-snap peas and a creamy curry sauce.

The crown of the meal is Padovani's award-winning chocolates. These are no ordinary chocolates, but Hawaii-grown cocoa beans, processed under Padovani's supervision to create a candy worthy of the gods. Try the St. Remon, a chocolate *genoise* swirled with rich chocolate cream, then decadently topped with chocolate shavings.

On the wine list, choose among a vast selection of Champagnes and Chardonnays and Chardonnay alternatives, as well as French whites. For those who prefer wine by the glass, the list we were presented with included sparkling wines/Champagnes, Chardonnays, other whites, Cabernet Sauvignons, Merlots and Pinots. No great deals but considering the location, not bad at all.

The Lodge at Koele Dining Room

NEW AMERICAN 16/20
P. O. Box 774, Lanai City 96763
565-7300
Breakfast, Lunch & Dinner daily. All major cards. $$$$

The best part of any stay at the Lodge is the food. Executive chef Edwin Goto has

been with La Mer at Oahu's Halekulani Hotel, San Francisco's 1001 Nob Hill Restaurant, and Les Célébrités at New York's Hotel Nikko. His menu features local island produce grown on the Lodge's organic farm. Breakfast might include a zucchini omelet made of Lanai farm eggs with fresh basil and Gruyère cheese, sweet rice waffles with lilikoi-coconut chutney and warm Vermont maple syrup, or poached eggs on Kona crab cakes with watercress-tomato hollandaise.

Our favorites for lunch are the pan-fried Kona crab cakes with a spicy remoulade sauce, mixed Kaunolu greens with young vegetables, grilled salmon on spinach with crispy sweet onions, pancetta and balsamic vinaigrette, and seared Pacific catch-of-the-day sandwich with bacon, lettuce, tomato and soy mayonnaise. We have had exceptional dinners on occasion and good ones as a rule. Tempt yourself with seared Lanai venison carpaccio with grain mustard and shaved reggiano, Japanese eggplant terrine, toasted goat cheese and crushed plum tomatoes, and seared scallops with French petite lentils and carrot jus for starters. Now for the serious stuff. You can't pass up the roast Lanai venison loin with mashed and fried sweet potatoes. We might also suggest the seared ahi with sweet potato and foie gras hash or pine nut crusted rack of lamb with eggplant polenta cake and roasted garlic au jus.

Desserts are a feast for both eye and palate: a simple freshly made raspberry sorbet, scooped in three perfect balls, rides a garland of fresh blueberries and is topped by three macaroon slices, the whole thing dusted in powdered sugar. Wonderful. The wine list features domestic, French, Italian and Australian labels, with a more-than-ample selection from Tedeschi Vineyards' Maui Blanc Dry Pineapple Wine to Big-Boy French reds. Gentlemen, take note: Jackets are required in the main dining room (and in the spirit of gracious aloha, the Lodge will provide a jacket should you forget to pack one).

Also The Terrace offers a simpler supper menu of daily features and regular main courses, such as broiled opah on field greens with garden fennel citrus vinaigrette and salt-cured duck with linguine and black olive oil.

Bargain Bites

Blue Ginger Café

407 Seventh St., Lanai City 96763
565-6363
Open daily 6:30 a.m.-2 p.m., and 3:30 p.m.-9 p.m. No cards.

In addition to the restaurant, the Blue Ginger is the town's only bakery. This is the place for early morning pastries and just-baked breads. The café looks like something out of the '50s, the food is straightforward cooking, no frills, no qualms about cholesterol. Breakfasts feature a three-egg omelet (as with most island eateries, rice comes with the meal) for less than $5, French toast (under $3) and pancakes ($2 to $4.25). Lunch, during the week, is crowded with the local residents grabbing a quick bite before they get back to work. The menu features local favorites like saimin ($2.95), bento lunches ($6) or, as a concession to the visitors, chef's salad ($5.95). Dinners are surprisingly good with such dishes as fresh ono with capers and onion, served with the ever-popular rice, and macaroni salad, for $9.95.

S & T Properties Inc.

419 Seventh St., Lanai City 96763
565-6537
Open Thurs.-Tues. 6:30 a.m.-1 p.m. No cards.

Lanai residents call this fast-food café Tanegawa's, even though the sign out front says S & T Properties. Whatever the name, this is Lanai's response to quick, simple breakfast and lunch. We were hard pressed to spend $5 for a breakfast of bacon or sausage, two eggs with the ever-popular rice (hash browns were available). Lunch can be had for less than $3 and features old-fashioned hamburgers and sandwiches. The food and the decor is vintage 1950.

Hotels

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Top of the Line

The Lodge at Koele

P.O. Box 774, Lanai City 96763
565-7300, (800) 223-7637, Fax 565-3868
Doubles $295-$395, Suites $550-$995. All major cards.

Here is a wonderful upcountry lodge set among Lanai's central highlands, 102 deluxe rooms at a cool 1,600 feet above sea level. The Lodge at Koele takes its name from the nearby farming region which lies above quaint Lanai City, Lanai's only town. The Lodge is one of the rare inland hotels in Hawaii, surrounded by groves of Norfolk pine, banyan, eucalyptus, jacarandas, and a series of manicured and lush formal gardens, appointed with charming and serene Asian stone carvings. We love the feeling that has been created here, more of a grand estate with heavy timbers, high-beamed ceilings and natural stone fireplaces. Architectural details emphasize sybaritic comfort and turn-of-the-century elegance. A stately Great Hall, filled with Pacific art and artifacts, leads to a spectacular porch, a perfect setting for afternoon tea. A library, music room and trophy room further fulfill the fantasy of a worldly plantation home. Room decor is reminiscent of an early Hawaiian plantation house complete with carved four poster beds, quilted pillows and colorful paintings by local artists. Modern touches such as a VCR are not forgotten. Activities at the Lodge are what any self-respecting country estate visitor would expect: skeet shooting, croquet, lawn bowling, horseback riding, Jeep jaunts, swimming, tennis, garden walks, golfing on an 18-hole executive putting green, and upcountry hikes. A regular shuttle transports guests to Lanai City, Hulopoe Bay and The Manele Bay Hotel where the world of Lanai is transformed into ocean, sun and health activities which include deep-sea fishing, snorkeling, sailing, kayaking, scuba diving, fitness and spa beauty indulgences. A spectacular mountain golf course designed by golf pro Greg Norman with Ted Robinson as the architect awaits with forested green hills and steep valley gorges. The formal Dining Room at the Lodge showcases specially grown foods from the Lodge's own gardens. Lanai is said to have been the first Hawaiian island the gods chose to inhabit and, for sure, The Lodge at Koele, would certainly have been their first choice if it had existed at the time. Often called "the Pineapple Island," this tiny, sparsely populated island is revered for its red lava cliffs, misty green mountains and miles of secluded beaches. Important historical sites including sacred burial grounds and petroglyphs have been carefully preserved at The Lodge.

The Manele Bay Hotel

Hulopoe Bay 96763
565-3800, (800) 223-7637, Fax 565-2483
Singles & Doubles $225-$496, Suites from $650. All major cards.

Terraced on the hillside, the Manele Bay Hotel overlooks the wild coastline of Lanai, the azure waters of the Pacific and the burnt-red shores of Kahoolawe in the distance. The designers of the 250-room luxury hotel have mixed a bit of flora and fauna of Old Hawaii, added the terra-cotta tones of the Mediterranean and built Asian-style double hip roofs to give the resort an elegant cosmopolitan flair. The buildings are surrounded by five lavish "theme" gardens (ranging from Hawaiian to bromeliad) and everything is set off by the pristine waters of Hulopoe Bay, a marine life conservation district. The attention to detail (custom-designed Italian chandeliers, Mediterranean bowfront railings, original artwork) results in a feeling of unmitigated luxury in paradise.

The rooms are larger than average, with a bathroom big enough to waltz in, plenty of closet space (with enough hangers and space for shoes to please Imelda Marcos) and an outside *lanai*. The rooms are so comfy it is tempting to nestle down with a good book and just vegetate. However, paradise calls. The hotel offers one of the most magnificent beaches in Hawaii, a freshwater pool, spa, tennis, fishing, snorkeling, sailing, scuba diving and a host of cultural activities. Guests also can use the facilities at the Lodge at Koele (horseback riding, croquet, lawn bowling and golf). In fact, hourly shuttles take guests up to the Lodge and back to enjoy the activities, shops and restaurants at both resorts.

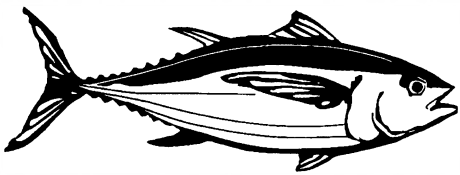
Practical

Hotel Lanai

P.O. Box A-199, Lanai City 96763
565-4700, (800) 321-4666, Fax 565-4713
Singles & Doubles $95, Cottage $135. All major cards.

This stately little plantation hotel was built in 1923 on a hill overlooking the town square. Surrounded by Norfolk pine trees and manicured lawns, the ten-room Hotel Lanai was recently renovated and brought up to modern standards. The rooms are homey with pine wood floors and hand-woven throw rugs. The pineapple theme is seen in the bedspread and the pine furniture. Adjacent to the hotel is a small, plantation-style cottage with a four-poster-canopy bed and matching period furnishings. The perfect place for a family, the cottage has its own separate entrance and a sitting room with a pullout sofa bed. The Hotel Lanai is reminiscent of the old plantation days on Lanai with plenty of lounge chairs, slow moving ceiling fans in each room, and a friendly hotel staff always willing to stop and share their knowledge of the island they call home.

The hotel offers a continental breakfast, lunch and dinner. This is a practical alternative to the pricey Lodge at Koele and Hotel Manele Bay and it also offers an insight to what Lanai has been like for the past century—a place where talking to your neighbors is more important than hurrying to get things done, where watching the sunrise is considered necessary for mental health and staring into the starry night sky is a normal nightly activity.



BIGEYE

Shops

Akamai Trading

408 Eighth St., Lanai City 96763
565-6587
Open Mon.-Fri. 9 a.m.-5:30 p.m., Sat. 8:30 a.m.-5:30 p.m., Sun. 9 a.m.-1 p.m.

A true variety store, complete with a furniture department, Akamai Trading is the place to go for souvenir T-shirts ($12 - $20), posters of Lanai ($15) or a little of Lanai to take home such as Lanai pineapple-papaya jam, guava jam or pineapple-coconut jam ($5.95 a jar).

Island Gallery

Seventh Street, Lanai City 96763
No phone
Open daily from 9 a.m. or 10 a.m. to at least 7 p.m.

Looking for a bargain in local artwork? This is the place. Carved Norfolk pine bowls, *gyotaku* (Japanese prints of fish) prints, oils, raku ceramic jewelry are all done by artists living on Lanai.

Lanai Art Studio Gift Shop

339 Seventh St., Lanai City 96763
565-7503
Open Mon.-Fri. 9 a.m.-4 p.m. and sometimes on Sat.

You can buy the work of students in the Lanai Art Program. Hand-painted *pareus* ($25), one-of-a-kind painted T-shirts ($6 for children, $25 adults), raku beaded necklace ($45) and hand-painted silk scarves ($25) are all for sale. With little provocation, the students will proudly show you the Art Program's facilities which include a kiln, pottery studio and painting studio. A portion of your purchases goes to continue the work of the Art Program.

The Lodge at Koele Sundry Shop

The Lodge at Koele, Lanai City 96763
565-7300
Open daily 8 a.m.-9 p.m.

This is the place to come for things Hawaiian: Hawaiian dolls ($90), *ipu pawehe* (Hawaiian dance instrument) ($25), aloha shirts, Hawaiian jewelry, notecards, dozens of coffee table books on Hawaii and an assortment of Lodge at Koele logo wear including sweatshirts and jackets.

Manele Bay Hotel Sundry Shop

Hulopoe Bay 96763
565-7700
Open daily 8 a.m.-9 p.m.

In addition to the usual suntan lotion, aspirin and toothpaste found in all hotel sundry shops, here is a great selection of resort wear, jewelry and books on Hawaii.

Maria M's Boutique

Jacaranda St., Lanai City 96763
565-9577
Hours vary, call ahead.

If you get stuck in Lanai City without a jacket, this is the place to come for a reasonably priced wrap to protect you from unexpected chilly weather. Maria started out selling things at the local Saturday Market in Lanai City. She did so well that she opened her own store (located behind the Heritage Museum). She has everything from silk flowers to clothes.

Pine Isle Market

356 Eighth St., Lanai City 96763
565-6488
Open daily 8 a.m.-noon and 1:30 p.m.-7 p.m.

An old-fashioned general store with everything from groceries to fishing reels to watches and microwave ovens. They'll even gift-wrap your purchase.

Richard's Shopping Center

434 Eighth St., Lanai City 96763
565-6047
Open Mon.-Sat. 8:30 a.m.-5:30 p.m.

Richard's Shopping Center is really just one big store with groceries, fresh meat and fish plus the usual sundries.

Sights

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Beaches

Hulopoe Beach

End of Rte. 441

Lanai doesn't have a lot of accessible white-sand swimming beaches, but this one is the island's best, and one of the prettiest in the state. There's excellent snorkeling around the lava pools and near the rocks on both ends of the beach. The well-protected beach is also a good swimming area. Hulopoe is a protected marine conservation area, and taking marine life is forbidden in the bay.

Manele Bay

End of Rte. 441

Located adjacent to Hulopoe Bay, Manele is a small-boat harbor, and a good place to "talk story" with local fishermen and visiting yachties.

Polihua Beach

11 miles north of Lanai City through pineapple fields

An isolated white-sand beach on the generally blustery northwest shore of the island. On calm days, diving for lobster here is excellent. Fishing is generally good year-round, especially for papio and ulua.

Shipwreck Beach

Rte. 44

This is a beachcomber's dream come true. The series of white-sand patches are the recycling center of the sea. Glass balls, old fishing equipment, and tons of junk float up on these beaches all year long. Some local residents come here to gather everything from mismatched slippers to Styrofoam ice chests.

THE GARDEN OF THE GODS

At the end of the Awalua Highway, beyond the pineapple fields, is a strange phenomenon that remains unexplained even today. The local residents call it the Garden of the Gods. Here, seven miles from Lanai City, lie oddly strewn boulders and bizarre-shaped lava formations. Local legend claims the rocks dropped from the sky—and, in fact, at night you can sometimes hear the spirits whistling as they tend to their garden.

Excursions

Garden of the Gods

Polihua Rd.
North of Lanai City

A dirt Jeep road leads out of Lanai City, through uncultivated pineapple fields and the Kanepuu Preserve (a dry-land forest preserve, under the stewardship of the Nature Conservancy, containing rare plant life, native species and endangered plants) to the Garden of the Gods. Go early in the morning or at sunset to see this unusual site. Mysterious lava formations dot the amber and ocher-colored earth. Scientists have not come up with an explanation of where the lava rocks come from, but ancient Hawaiian mythology has plenty of romantic stories about this enigma. The view is worth the drive alone. You can see the island of Molokai and, on a very clear day, the high-rises of Waikiki in the distance.

Munro Trail

Rte. 44, Koele

Just above Lanai City, a trail named after New Zealand naturalist George Munro begins. This seven-mile Jeep trail climbs upward through rain forest and groves of Norfolk pines, offering spectacular views in the process. Once you reach the top, Lanaihale, the highest point on Lanai (3,370 feet), you can often see Oahu, Molokai, Maui, Kahoolawe, and the peaks of the Big Island volcanoes.

Navatek II

See Maui Sights/Tours section on pg. 168 for information.

Shipwreck Beach-Kahea Heiau

Eastern shoreline

At the northern end of the eastern shoreline, off a dirt road, lies Shipwreck Beach. True to its name, the coral reef outside the beach has snatched ships since the whaling days. The rusting hulk slowly eroding offshore is leftover from World War II. Moving south on the bone-jarring dirt road leads to a path marked by white paint, showing the way to ancient Hawaiian petroglyphs—carvings in stone depicting aspects of Hawaiian life. Ten miles south is a ghost town, Keomuku. Once a booming headquarters for the Maunalei Sugar Company, the town closed down in 1901 when the water supply mysteriously turned brackish and undrinkable. Hawaiians say ill fortune befell Keomuku because the company used sacred stones from the Kahea Heiau to build the plantation town.

THE ORIGINAL GHOSTBUSTER

According to the ancient legends, Lanai was once inhabited by evil spirits, and Hawaiians didn't live on the island for nearly 1,000 years for that very reason. The first Hawaiian to set foot on Lanai was a juvenile delinquent. Kauluaau, son of the Maui king, Kaalaneo, just loved to pull up breadfruit trees in his home town of Lahaina. The king kept trying to stop Kauluaau's breadfruit rampages, since it was a staple crop, but his young son persisted. Finally in frustration, the king sentenced his son to the spook yard of Lanai. He figured that either the evil spirits would kill the boy, or his son would grow up fast.

Once on the island, Kaululaau hid in caves during the night and tracked down the evil ghosts during the day, killing them one by one. When the last one was killed, he returned to Maui, a reformed man. He could have been the original ghostbuster. To this day no breadfruit trees grow on Lanai, the legend goes, because Kaululaau couldn't resist pulling them all up in his exile.

Sports

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Bicycling

The Lodge at Koele

Lanai City 96763
565-7300, ext. 4553
Open daily 7 a.m.-6 p.m. Guests of the Lodge and Manele Bay Hotel only, no charge.

Mountain bikes and helmets are available at no charge to the guests of the Lodge and Manele Bay Hotel to enjoy the upcountry scenery of Lanai. We found that it is a good idea to take along a light jacket and water. The weather, no matter how beautiful, can turn from bright sunshine to drenching rain in a matter of minutes.

Croquet

The Lodge at Koele

Lanai City 96763
565-7300
Daily 7 a.m.-6 p.m. Guests of the Lodge and Manele Bay Hotel only, no charge.

The Lodge offers both British and American croquet on three lawns. All equipment is provided at no charge to the Lodge and Manele Bay Hotel guests. Instruction is available. Tournaments are scheduled weekly.

Diving & Snorkeling

Manele Bay Hotel

Hulopoe Bay 96763
565-7700, ext. 2097
Diving: Two-tank boat dives Mon.-Fri. 8 a.m.-noon, Sat.-Sun. 8:15 a.m.-1:30 p.m., fee $125. Free introduction to scuba in swimming pool available daily 2:30 p.m. for guests of Manele Bay Hotel and the Lodge. Snorkeling: Daily cruises (see sailing) and daily free snorkel equipment for Manele Bay Hotel and Lodge guests, beach shack open 8 a.m.-5 p.m. daily.

For divers there is a variety of classes and dives available on a daily basis, ranging from an introduction to scuba diving in the pool to boat dives. Snorkelers can choose a cruise on the Trilogy snorkel/sail boat or an introductory snorkeling lesson from Manele Bay Hotel's pool staff to get the fundamentals of snorkeling. Guests of the hotel and the Lodge can obtain complimentary snorkel, mask and fins from the beach staff at Hulopoe Bay (some

prescription masks are available). The snorkeling in the bay, a marine life conservation district, is excellent. Visibility is generally superb, with hundreds of fish and varied marine life.

Fishing

Manele Bay Hotel

Hulopoe Bay 96763
565-7700
Light tackle shoreline fishing daily 7 a.m.-11 a.m. & noon-4 p.m., $85/person/half day, $125/person/full day. Deep-sea fishing charters available on request, starting at $400/person/half day.

Light tackle fishing off the shoreline of Lanai, as well as deep-sea fishing are available, both half-day and full-day charters. If you are lucky enough to catch a fish, the chef will be more than happy to prepare your catch for dinner.

Golf

The Challenge at Manele

Manele Bay Hotel, Hulopoe Bay 96763
565-2222
Tee times Mon., Wed., Thurs., Sat. 7:30 a.m., Tues., Fri. 8 a.m. Greens fee (includes cart) $99 for guests of Manele Bay and the Lodge, $140 for non-guests. Club rental $35, shoe rental $10.

Designed by Jack Nicklaus and the Nicklaus Golf Services, the Challenge is built on several hundred acres of natural lava outcropping, among natural kiawe trees and ilima bushes. The course has been specially designed around a number of protected and preserved archaeological sites. After playing the course, we are sure that Nicklaus had a sense of humor in designing it. Three holes are constructed on the cliffs of Hulopoe Bay and use the Pacific Ocean as a very dramatic water hazard. The signature hole is the par 3 twelfth hole, which plays from a cliff 150 feet above the crashing surf and requires a demanding 200-yard tee shot across the ocean (the trade winds help a bit, but bring along a few extra balls just in case).

The Experience at Koele

The Lodge at Koele, Lanai City 96763
565-GOLF
Tee times daily from 8 a.m. Greens fee (includes cart) $99 for guests of Manele Bay and the Lodge, $140 for non-guests. Club rental $35, shoe rental $10.

The Experience at Koele is a spectacular eighteen-hole par 72 championship golf course, designed by Greg Norman, with Ted Robinson as the architect. This dramatic mountain course is set against a vivid backdrop of forested green hills and steep valley gorges in Lanai's lush mystical uplands of Koele. The signature eighth hole is a 390-yard, par 4, with a dramatic 200-foot drop in elevation from tee to green. The entire course is laid out on a multi-tiered plan: the upper seven holes meet the lower eleven at this eighth tee. The view from the top of the eighth tee is a mist-shrouded valley with verdant vegetation and an azure lagoon.

Horseback Riding

The Lodge at Koele

Lanai City 96763
565-7300
Daily rides scheduled: Mon. 9 a.m.-11 a.m. Paniolo Ride $65/person; Tues.-Fri. 1 p.m.-3 p.m. Private ride $95/person; Sat.-Sun. 8 a.m.-10 a.m. Private Ride $95/person; 10 a.m.-noon Paniolo Ride $65/person; 9 a.m.-10 a.m. Plantation Ride $35/person; 2 p.m.-4 p.m. Paniolo Ride $65/person; and 11 a.m.-3 p.m. Lunch Ride $90/person (includes lunch).

One- to three-hour rides out of the stables at Koele on the cool hillside are definitely worth doing. Lunch rides, lessons and private rides are also available. Long pants and shoes are required. Mandatory safety helmets are provided. Riders must be at least 9 years old and 4 feet tall. The maximum weight for each rider is 220 pounds. We found a jacket to be comforting in the sometimes chilly weather.

Hunting

Lanai Company

P.O. Box L, Lanai City 96763
565-8200
Axis deer season year-round. Guide services $750/day/person.

Lanai is renowned for excellent hunting: Axis deer, Mouflon sheep, ring-necked pheasant, partridge and other game birds. Licenses and seasons are regulated by the Forestry and Wildlife Division of the state Department of Land and Natural Resources (1151 Punchbowl St., Honolulu, 96813, 587-0077). Hunters must have completed a hunter's safety course (in any state) before applying for a license. Hunting licenses are $95 a year for non-state residents and $10 a year for Hawaii state residents.

In addition to a state license, you must obtain a permit from the Lanai Company, since you will be hunting on their property. Permits are $275 a day and the bag limit is three deer (one buck and two does) a day for hunting with a rifle. For archery hunting, the permit is $50 a day with no bag limit.

The Lanai Company also offers a guide service (for $750 per person, per day). The one-to-one guide service includes all transportation, guiding, lunch and processing of the deer (including deboning, cutting the meat into five-pound bags and freezing the meat, removing the trophy horns and salting the hides). Guns and ammunition are $30 extra per day.

Bird season is from the end of October to the third Saturday in January. Hunting takes place on state land so you just need a hunting license.

Mouflon sheep season takes place on Saturdays only: archery season July 30 - Aug. 6, muzzle-load season Aug. 13-20, and rifle season Aug. 27 - Oct. 22.

Lawn Bowling

The Lodge at Koele

Lanai City 96763
565-7300
Daily 7 a.m.-6 p.m. Lodge and Manele Bay Hotel guests only, no fee.

Manicured greens are located adjacent to the north wing of the Lodge; all equipment is provided free to the guests of the Lodge and Manele Bay Hotel. Lessons and tournaments are also available.

Sailing

Trilogy Excursions

180 Lahainaluna Rd., Lahaina 96761
661-4743 or through Manele Bay Hotel
565-7700, ext. 2097
Daily 8:15 a.m.-1:30 p.m. Fee $75/person includes continental breakfast and lunch.

A custom-built catamaran sailing/snorkeling tour of the coast of Lanai. Private charters available on request.

Tennis

The **Maui County Department of Parks and Recreation** (Lanai District Office; 565-6979) has courts available free to the public on a first-come, first-served basis. The courts are also lit for night play with a simple self-serve device. **The Lodge at Koele** and the **Manele Bay Tennis Club** offer tennis instruction with Peter Burwash. Round robins, clinics and workouts are scheduled throughout the week. The fees for instruction for both guests and non-guests: clinic (4 people) $10/person, semi-private lessons $25 for half hour and $45 for hour, private lessons $30 for half hour and $50 for hour. Player match-ups are also available.

Culture

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Art

Lanai Art Studio

339 Seventh St., Lanai City 96763
565-7503
Open Mon.-Fri. 9 a.m.-4 p.m. , sometimes on Sat.

The Lanai Art Program features all kinds of activities not only for the children and adults of Lanai, but also for hotel guests. You can learn, for instance, the ancient Japanese art of *raku* pottery. Facilities include a kiln, pottery studio and painting studio. Shows of work by island artists.

Lanai Playhouse

465 Seventh St., Lanai 96763
565-7500
Call for schedule.

This 150-seat theater is half of a movie theater, now set up for live performances, including school plays and art programs.

Visiting Artists Program

The Lodge at Koele, Lanai City 96763
565-7300
Call for schedule.

On a regular basis, The Lodge brings in visiting artists. These events are first class—small, intimate and free to guests and residents. Past artists in the series have included jazz singer Cleo Lane, classical pianist Lorin Hollander, screenwriter Terry George (*In the Name of the Father)*, film-maker Edgy Lee (*Papakolea*).

Local Flavor

Lanai Market Place

Dole Park, Lanai City 96763
no phone
Open Sat. 8 a.m. - noon.

This is an open-air market where the Lanai residents come to sell garage-sale type items, but also fresh produce, home-cooked food and jams and jellies. Get there early; all the good stuff is gone by 10:30.

Events

March

- **Prince Kuhio Day** (March 26), a state holiday. For information on local celebrations, call Destination Lanai; 565-7600.

April

- **Maui County Hawaiian Outrigger Canoe Association Maui to Lanai Canoe Race**. An open ocean outrigger canoe race that starts on Maui and ends on Lanai, with festivities at both ends; 565-7600.

May

- **Pineapple Festival**, Lanai City. Lanai may no longer be the Pineapple Isle, but King Pine is not forgotten. This day involves the whole island in cooking con-

tests, canoe races, a fun run and an on-shore fishing tournament, not to mention arts, crafts, displays, demonstrations and entertainment; 565-7600.

June

- **Kamehameha Day** On June 11, all Hawaii honors its greatest king. For information on local celebrations, call Destination Lanai; 565-7600.

August

- **Admission Day**. Hawaii became the 50th state on Aug. 21, 1959, and the whole state still celebrates on the third Friday in August; 565-7600.

September

- **Maui Channel Relay**, Lanai to Kaanapali. Some 50 international teams compete in this nine-mile, six-person swim relay race; 522-7619 or 261-2271.

October

- **Aloha Festivals**, Lanai. The Aloha Festivals are a big deal on Lanai, more than a week of events involving the whole local community. There will be a royal court investiture, a hoolaulea, evenings of Hawaiian music, Japanese music and dance, Filipino cultural festivities, concerts and an Aloha Street dance; 565-4545.
- **Merrill Lynch Senior Shootout Championship**, the Challenge at Manele. The world's premiere senior PGA golfers vie for honors on one of the world's best new courses. Televised nationally; 565-2000.

November

- **Barrio Fiesta**, Lanai City. Lanai preserves its Filipino customs and community goodwill with ethnic food, contests, a parade and the crowning of a queen; 565-7600.

Basics

GETTING AROUND

Lanai Airport is served by **Aloha Island Air** (800-652-6541) and **Hawaiian Airlines** (565-7281). Lanai Airport is four miles from Lanai City; it's really just a landing strip. If you are staying at Hotel Lanai, the Lodge at Koele or the Manele Bay Hotel, transportation to town is provided. If you are renting a vehicle, the garage will pick you up. Keep in mind that there are very few paved roads on Lanai! If you want to explore, you'll need a four-wheel-drive Jeep or similar vehicle. Cars and Jeeps may be rented from **Lanai City Service & Dollar Rent A Car** (565-7227).

TELEPHONE NUMBERS

Airport	565-6757
Camping	565-6661
Destination Lanai (Visitors Assn.)	565-7600
Directory Assistance (Local)	1-411
(Interisland)	1-555-1212
Emergency (Ambulance, Fire & Rescue)	911
Hawaii Visitors Bureau	(800) 257-2999
Hospital	565-6411
Lanai Resorts	(800) 321-4666
Library Information	565-6996
Postal Information	565-6517
Weather	565-6033

NIIHAU

THE FORBIDDEN ISLE

Tiny Niihau, only 70 square miles, has been for more than a century the most mysterious of the Hawaiian islands. That's because in the 1860s Kamehameha V sold the entire island to the Robinson family for $10,000. The Robinsons established a cattle ranch which over the years became the last refuge for Hawaiians from the modern world. The island has no electric power (although some islanders have generators), no telephones, no paved roads and no traffic. Although a school is provided by the state and provides some instruction in English, Niihau is the last place on earth where Hawaiian is spoken as an everyday language. Niihau is the only island that voted against statehood in the plebiscite of 1959.

To keep Niihau from falling victim to modernization, visitors are forbidden unless especially invited by a resident or the Robinsons. But the 250 or so islanders themselves are not necessarily isolated. They are free to come and go as they please, and since the island school only extends to eighth grade, many Niihau residents attend high school on Kauai or Oahu.

The only uninvited guest on Niihau in recent history was a Japanese pilot who ditched his plane on the island after the attack on Pearl Harbor. He terrorized the island for about a week with machine guns from his downed Zero, until a Hawaiian named Benehakaka Kanahele subdued him, despite being shot several times with a concealed revolver. This gave rise to the saying, "Never shoot a Hawaiian more than three times or it will make him mad," and the entire action was commemorated in ditty entitled "You Couldn't Conquer Niihau No How." Kanahele won a Congressional Medal of Honor and lived to a ripe old age. The pilot committed *seppuku.*

Niihau, in the rain shadow of Kauai, has long lived by fishing and trade instead of agriculture. Captain Cook found the Hawaiians of Niihau eager to trade him yams and pigs. Of all the trade goods, the one that is still prized is Niihau shellwork. Tiny rare yellow and white seashells wash up on Niihau beaches two or three times a year. The most perfect are tied into intricate necklaces by the women of the island—and these intricate multistranded shell leis, as they are called, become heirlooms in Hawaiian families. You can, if you search, find Niihau shell leis' for sale on any of the islands; Kauai, since it's only seventeen miles away, is your best bet. But be prepared to pay handsomely—the best of the leis fetch four figures.

Getting to Niihau: For years, Niihau was truly forbidden and the only way on or off the island was a vintage World War II landing craft. But recently the Robinsons decided to allow helicopter tours to the island. **Niihau Helicopters** (P.O. Box 370, Makaweli, 96769; 335-3500) flies to Niihau from Port Allen Field on Kauai. If there's enough demand, there are morning and afternoon flights Monday through Friday. Otherwise, there's only a morning flight; there are no flights on weekends and departure times vary. The flight, which costs $235 per person, lands twice, at the island's south point and then on the north shore. Both sections are uninhabited, and meeting Niihau residents, while not forbidden, is highly unlikely. The main purpose of the tours is to finance a helicopter for medical emergencies on the island.

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MENU SAVVY

A Guide to International Food Terms

French

Agneau: lamb
Aïoli: garlicky mayonnaise
Américaine or armoricaine: sauce of white wine, Cognac, tomatoes and butter
Andouille: smoked tripe sausage, usually served cold
Anglaise (à l'): boiled meats or vegetables
Ballottine: boned, stuffed and rolled poultry
Bâtarde: sauce of white roux
Béarnaise: sauce made of shallots, tarragon, vinegar and egg yolks, thickened with butter
Béchamel: sauce made of flour, butter and milk
Beurre blanc: sauce of wine and vinegar boiled down with minced shallots, then thickened with butter
Beurre noisette: lightly browned butter
Bière: beer
Bigarade: bitter orange used in sauces and marmalade
Bisque (crayfish, lobster, etc.): rich, velvety soup, usually made with crustaceans, flavored with white wine and Cognac
Blinis: small, thick crêpes made with eggs, milk and yeast
Boeuf: beef
Boeuf bourguignon: beef ragoût with red wine, onions and lardons
Bombe glacée: molded ice cream dessert
Bordelaise: fairly thin brown sauce of shallots, red wine and tarragon
Borscht: thick Eastern European soup of beets and boiled beef, often garnished with a dollop of sour cream
Boudin noir: blood sausage
Bouillabaisse: various fish (including scorpionfish cooked in a soup of olive oil, tomatoes, garlic and saffron)
Bourride: sort of bouillabaisse usually made with large white fish, thickened with aïoli; served over slices of bread
Brie: cow's milk cheese with a soft, creamy inside and a thick crust, made in the shape of a disk and sliced like a pie
Brioche: a soft loaf or roll, often sweetened and used for pastries
Brochette: on a skewer
Canapé: small piece of bread topped with savory food
Canard: duck
Carbonnade: pieces of lean beef, first sautéed then stewed with onions and beer
Carré d'agneau: rack of lamb
Cèpes: prized wild mushroom, same family as the Italian porcini
Chanterelles: prized wild mushroom, trumpet-shaped
Charcutière: sauce of onions, white wine, beef stock and gherkins
Charlotte: dessert of flavored creams and/or fruit molded in a cylindrical dish lined with ladyfingers (if served cold) or strips of buttered bread (if served hot)
Chasseur: brown sauce made with shallots, white wine and mushrooms
Chèvre (fromage de):

goat (cheese)
Choucroute: sauerkraut; often served with sausages, smoked bacon, pork loin and potatoes
Citron: lemon
Chou-fleur: cauliflower
Clafoutis: a dessert of fruit (usu. cherries) baked in an eggy batter
Confit: pork, goose, duck, turkey or other meat and sealed in its own fat
Coquilles St-Jacques: sea scallops
Côte d'agneau: lamb ribs
Coulis: thick sauce or purée, often of vegetables or fruit
Court-bouillon: stock in which fish, meat and poultry are cooked
Crème chantilly: sweetened whipped cream
Crêpe Suzette: crêpe stuffed with sweetened mixture of butter, Curaçao, tangerine juice and peel
Croque-monsieur: grilled ham and cheese sandwich
Croûte (en): in pastry crust
Crudités: raw vegetables
Daube: beef braised in red wine
Ecrevisses: crayfish
Entrecôte: "between the ribs;" steak cut from between the ribs
Epinards: spinach
Escalope: slice of meat or fish, flattened slightly and sautéed
Escargots (à la bourguignonne): snails (with herbed garlic butter)
Financière: Madeira sauce enhanced with truffle juice
Florentine: with spinach
Foie gras: liver of a specially fattened goose or duck
Fondue: a bubbling pot of liquid into which which pieces of food are dipped—most commonly cheese and bread; can also be chocolate and fruit or various savory sauces and cubes of beef. Also, vegetables cooked at length in butter and thus reduced to pulp
Forestière: garnish of sautéed mushrooms and lardons
Frangipane: almond pastry cream used to fill thick crêpes
Galantine: boned poultry or meat, stuffed and pressed into a symmetrical form, cooked in broth and coated with aspic
Galettes and crêpes (Brittany): galettes are made of buckwheat flour and are usually savory. Crêpes are made of wheat flour and are usually sweet
Gâteau: cake
Gelée (en): in aspic (gelatin usually flavored with meat, poultry or fish stock)
Génoise: sponge cake
Granité: lightly sweetened fruit ice
Gratin dauphinois: sliced potatoes baked in milk, sometimes with cream and/or grated Gruyère
Grenouille: frog (frogs' legs: cuisses de grenouilles)
Hollandaise: egg-based sauce thickened with butter and flavored with lemon
Jambon: ham
Julienne: vegetable soup made from a clear consommé, or any shredded food
Lait: milk
Langouste: rock or spiny lobster
Langoustine: saltwater crayfish
Lapin: rabbit
Lièvre: hare
Limon: lime (also, **citron vert**)
Lotte: monkfish or anglerfish; sometimes called "poor man's lobster"
Madrilène (à la): garnished with raw, peeled tomatoes
Magret (Maigret): breast of fattened duck, cooked with the skin on; usually grilled
Médaillon: food, usually meat, fish or foie gras, cut into small, round "medallions"
Moules marinière: mussels cooked in the shell with white wine, shallots and parsley
Nantua: sauce of crayfish, white wine, butter and cream with a touch of tomato

Noisettes: hazelnuts; also, small, round pieces of meat (especially lamb or veal)
Nougat: sweet made with roasted almonds, egg whites, honey and sugar
Oeufs: eggs
Pain: bread
Parfait: sweet or savory mousse; also a layered ice cream dessert
Parisienne: garnish of fried potato balls
Paupiettes: thin slices of meat stuffed with forcemeat and shaped into rolls
Pissaladière: tart with onions, black olives and anchovy filets
Poires: pears
Pommes: apples
Pommes de terre: potatoes
Poulet: chicken
Provençale (à la): with garlic or tomato and garlic
Quiche: tart of eggs, cream and various fillings (such as ham, spinach or bacon)
Ratatouille: stew of eggplant, tomatoes, bell peppers, zucchini, onion and garlic, all sautéed in oil
Rémoulade: mayonnaise with capers, onions, parsley, gherkins and herbs
Rissoles: type of small pie filled with forcemeat
Rouille: sort of mayonnaise with pepper, garlic bread soaked in bouillon, olive oil and possibly saffron
Sabayon: fluffy, whipped egg yolks, sweetened and flavored with wine or liqueur; served warm
Saint-Pierre: John Dory; a white-fleshed fish
Salade niçoise: salad of tomatoes, hard-boiled egg, anchovy filets, tuna, sweet peppers, celery and niçoise olives (also can include green beans, potatoes, basil, onions and/or broad beans)
Sole meunière: sole dipped in flour and sautéed in butter with parsley and lemon
Soissons: garnished with haricot beans
Sorbet: sherbet (dessert ice usually made of fruit)
Spätzle: round noodles, often made from eggs
Steak au poivre: pepper steak; steak covered in crushed peppercorns, browned in a frying pan, flambéed with Cognac; also sauce deglazed with cream
Tapenade: a paste of olives, capers and anchovies, crushed in a mortar with lemon juice and pepper
Tartare: cold sauce for meat or fish; mayonnaise with hard-boiled egg yolks, onions and chopped olives
Tarte: tart, round cake or flan; can be sweet or savory
Tarte Tatin: upside-down apple tart invented by the maiden Tatin sisters
Tortue: turtle; also, a sauce made with various herbs, tomato, Madeira
Tournedos Rossini: beef sautéed in butter, served with pan juices, foie gras
Truffe: truffle; highly esteemed subterranean fungus, esp. from Périgord
Vacherin: ice cream served in a meringue shell; also, creamy, pungent cheese from Switzerland or eastern France
Viande: meat

Italian

Acciughe: anchovies
Aceto: vinegar
Aglio: garlic
Agnello: lamb
Agnolotti: crescent-shaped, meat-filled pasta
Agrodolce: sweet-and-sour
Amaretti: crunchy almond macaroons
Anatra: duck
Anguilla: eel
Aragosta: spiny lobster
Arrosto: roasted meat
Baccalá: dried salt cod
Bagna cauda: hot, savory

dip for raw vegetables
Bierra: beer
Biscotti: cookies
Bistecca (alla fiorentina): charcoal-grilled T-bone steak (seasoned with pepper and olive oil)
Bolognese: pasta sauce with tomatoes and meat
Bresaola: air-dried spiced beef; usually thinly sliced, served with olive oil and lemon juice
Bruschetta: toasted garlic bread topped with tomatoes
Bucatini: hollow spaghetti
Calamari (calamaretti): (baby) squid
Calzone: stuffed pizza turnover
Cannellini: white beans
Cappelletti: meat- or cheese-stuffed pasta ("little hats")
Carbonara: pasta sauce with ham, eggs, cream and grated cheese
Carciofi (alla giudia): (flattened and deep-fried baby) artichokes
Carpaccio: paper thin, raw beef (or other meats)
Cassata: ice-cream bombe
Cavolfiore: cauliflower
Ceci: chickpeas
Cipolla: onion
Conchiglie: shell-shaped pasta
Coniglio: rabbit
Coppa: cured pork filet encased in sausage skin
Costata: rib steak
Costoletta (alla milanese): (breaded) veal chop
Cozze: mussels
Crespelle: crêpes
Crostata: tart
Fagioli: beans
Fagiolini: string beans
Farfalle: bow-tie pasta
Fegato: liver
Fegato alla veneziana: calf's liver sautéed with onions
Fichi: figs
Finocchio: fennel
Focaccia: crusty flat bread
Formaggio: cheese
Frittata: Italian omelet
Fritto misto: mixed fry of meats or fish
Frutti di mare: seafood (esp. shellfish)
Funghi (trifolati): mushrooms (sautéed with garlic and parsley)
Fusilli: spiral-shaped pasta
Gamberi: shrimp
Gamberoni: prawns
Gelato: ice cream
Gnocchi: dumplings made of cheese (di ricotta), potatoes (di patate), cheese and spinach (verdi) or semolina (alla romana)
Grana: hard grating cheese
Granita: sweetened, flavored grated ice
Griglia: grilled
Insalata: salad
Involtini: stuffed meat or fish rolls
Lenticchie: lentils
Maccheroni: macaroni pasta
Manzo: beef
Mela: apple
Melanzana: eggplant
Minestra: soup; pasta course
Minestrone: vegetable soup
Mortadella: large, mild Bolognese pork sausage
Mozzarella di bufala: fresh cheese made from water-buffalo milk
Noce: walnut
Orecchiette: ear-shaped pasta
Osso buco: braised veal shanks
Ostriche: oysters
Pane: bread
Panettone: brioche-like sweet bread
Panna: heavy cream
Pancetta: Italian bacon
Pappardelle: wide, flat pasta noodles
Pasta asciutta: pasta served plain or with sauce
Pasticceria: pastry; pastry shop
Pasticcio: pie or mold of pasta, sauce and meat or fish
Patate: potatoes
Pecorino: hard sheep's-milk cheese
Penne: hollow, ribbed pasta
Peperoncini: tiny, hot peppers
Peperoni: green, red or yellow sweet peppers
Pesca: peach
Pesce: fish
Pesce spada: swordfish
Pesto: cold pasta sauce of crushed basil, garlic, pine nuts, parmesan cheese and olive oil
Piccata: thinly-sliced meat with a lemon or Marsala sauce

Pignoli: pine nuts
Polenta: cornmeal porridge
Pollo: chicken
Polipo: octopus
Pomodoro: tomato
Porcini: prized wild mushrooms, known also as the boletus
Prosciutto: air-dried ham
Ragú: meat sauce
Ricotta: fresh sheep's-milk cheese
Rigatoni: large, hollow ribbed pasta
Riso: rice
Risotto: braised rice with various savory items
Rucola: arugula
Salsa (verde): sauce (of parsley, capers, anchovies and lemon juice or vinegar
Salsicce: fresh sausage
Saltimbocca: veal scallop with prosciutto and sage
Sarde: sardines
Semifreddo: frozen desert, usually ice cream with or without cake
Sgombro: mackerel
Sogliola: sole
Spiedino: brochette; grilled on a skewer
Spumone: light, foamy ice cream
Tartufi: truffles
Tiramisú: creamy dessert of rum-spiked cake and triple-crème cheese
Tonno: tuna
Torta: cake
Tortelli: pasta dumplings stuffed with greens and ricotta
Tortellini: ring-shaped dumplings stuffed with meat or cheese and served in broth or in a cream sauce
Trenette: thin noodles served with potatoes and pesto sauce
Trota: trout
Uovo (sodo): egg (hard-boiled)
Uva: grapes
Uva passa: raisins
Verdura: greens, vegetables
Vitello (Tonatto): veal (in a tuna and anchovy sauce)
Vongole: clams
Zabaglione: warm whipped egg yolks flavored with Marsala
Zafferano: saffron
Zucchero: sugar
Zucchine: zucchini
Zuppa: soup
Zuppa inglese: cake steeped in a rum-flavored custard sauce

Spanish & Latin American

Because there are so many regional dialects in Spain and Latin America, the term for one food product might easily have four or five variations. We've chosen a simple list of those ingredients and dishes most often found.

Aceite: oil
Ajo: garlic
All-i-oli: aïoli; garlicky mayonnaise
Arroz: rice
Bacalao: dried, salted codfish
Bullabesa: Catalán fish stew similar to bouillabaisse
Burrito: soft, wheat-flour tortilla rolled and stuffed with various meats, refried-beans, cheese and vegetables
Caldo: broth
Camarones: shrimp
Carne: meat
Cerveza: beer
Chalupa: a small, thick corn tortilla folded into a boat shape, fried and filled with a mixture of shredded meat, cheese and/or vegetables
Chilequile: flat tortilla layered with beans, meat, cheese and tomato sauce
Chile relleno: large, mild chile pepper, stuffed with cheese and fried in an egg batter
Chorizo: spicy pork sausage flavored with garlic and spices
Conejo: rabbit
Cordero: lamb
Empanada: pie or tart filled variously with meat, seafood or vegetables

Empanadita: a small empandada
Enchilada: a torilla, fried and stuffed variously with meat, cheese and/or chilies
Entremeses: appetizers
Flan: a baked custard with a caramel coating (also **crema caramela**)
Frito (frita): fried
Gambas: shrimp
Garbanzo: chick-pea
Gazpacho: Andalutian; a cold soup of fresh tomatoes, peppers, onions, cucumbers, olive oil, vinegar and garlic (also celery, breadcrumbs)
Guacamole: an avocado dip or filling, with mashed tomatoes, onions, chiles and citrus juice
Higado: liver
Huachinango: red snapper
Huevos: eggs
Huevos rancheros: tortillas toped with eggs and a hot, spicy salsa
Heuvos revueltos: scrambled eggs
Jalapeño: very common hot chile pepper, medium size
Jamón: ham
Licuado: fruit milkshake
Lima: lime
Limón: lemon
Linguiça: garlicky pork sausage
Mantequilla: butter
Mariscos: shellfish
Masa: cornmeal dough; essential for making tortillas
Menudo: a stew featuring tripe
Mole: sauce; most often a thick, dark sauce made with powdered mild chiles and chocolate
Nachos: a snack dish of tortilla chips topped with melted cheese and chiles
Nopales: leaves of the prickly pear cactus; simmered and used in various dishes
Ostras: oysters
Paella: a dish of saffron-flavored rice studded with meat (chicken, ham, sausages, pork), shellfish and vegetables
Papas: potatoes (also, **patatas**)
Papas fritas: literally "fried potatoes "; french fries
Parrillada: grilled
pechuga de pollo: chicken breast
Pescado: fish
Pez espada: swordfish
Pimiento: red chile pepper; can be sweet or hot
Plátano: plantain; a starchy, mild-tasting variety of banana popular in Latin American; usu. cooked and served as a side dish
Pollo: chicken
Poblano: large, mild, dark green chile pepper; used for chile rellenos
Puerco: pig
Pulpo: octopus
Quesadilla: a soft, folded tortilla filled with cheese (and/or other savory stuffings) and toasted or fried
Queso: cheese
Salchicha: sausage
Salsa: sauce; also, an uncooked condiment employing fresh tomatoes, onions and chiles)
Salsa borracha: "drunken sauce "; salsa made with tequila
Sangría: Spanish drink made with red wine, soda water, chopped fresh fruits and sugar, often with a touch of brandy; served on ice
Seviche: raw fish marinated (and thus "cooked ") in citrus juice (also, **cebiche**)
Sopa: soup
Sope: a small bun made of tortilla dough, cooked and filled with savory stuffing
Taco: a folded, fried tortilla filled with ground beef (or other meats or fish), refried beans, shredded lettuce, tomatoes, onion, cheese and salsa
Tapa: appetizer, Spanish in origin; usu. enjoyed with an apéritif such as dry sherry
Tortilla: a flat, unleavened, crépelike bread made with cornmeal flour (masa) or wheat flour
Tostada: a fried tortilla topped with a saladlike mix of ground beef or chicken, beans, lettuce, tomato, peas, onions, guacamole

Asian

Chinese

Bao bun: dim sum item; small, steamed buns, white in color, stuffed with a variety of minced fillings (often chicken, shrimp, pork or lotus beans)

Bird's-nest soup: soup that has been thickened and flavored with the gelatinous product derived from soaking and cooking the nests of cliff-dwelling birds

Bok choy: Chinese white cabbage

Chop suey: strictly a Chinese American dish; meat or shrimp, and vegetables (mushrooms, water chestnuts, bamboo shoots, bean sprouts) fried together and served over rice

Chow mein: strictly a Chinese American dish; meat or shrimp, and vegetables (mushrooms, water chestnuts, bamboo shoots, bean sprouts) fried and served over crispy egg noodles

Dim sum: figuratively, "heart's delight"; a traditional meal featuring a variety of small dumplings, buns, rolls, balls, pastries and finger food, served with tea in the late morning or afternoon

Egg roll: crêpelike wrapper stuffed with pork, cabbage or other vegetables, rolled up, and deep-fried or steamed

Fried rice: cooked, dried rice quickly fried in a wok with hot oil, various meats or vegetables and often an egg

Hoisin: a sweet, rich, dark brown sauce made from fermented soy beans; used as a base for other sauces

Lo mein: like chow mein, but with soft, steamed wheat-flour noodles

Lychee: small, round, fleshy fruit; used fresh, canned, preserved and dried

Mu shu: a delicate dish of stir-fried shredded pork and eggs rolled up in thin pancakes

Oyster sauce: a thick, dark sauce of oysters, soy and brine

Peking duck: an elaborate dish featuring duck that has been specially prepared, coated with honey and cooked until the skin is crisp and golden; served in pieces with thin pancakes or steamed buns, and **hoisin**

Pot sticker: dim sum item; dumpling stuffed with meat, seafood or vegetables, fried and then steamed

Shark's fin soup: soup thickened and flavored with the cartilage of shark's fins, which provides a protein-rich gelatin

Shu mai: dim sum item; delicate dumpling usu. filled minced pork and vegetables

Spring roll: a lighter version of the egg roll, with fillings such as shrimp or black mushrooms

Szechuan: cuisine in the style of the Szechuan province; often using the peppercorn-like black Chinese pepper to make hot, spicy dishes

Thousand-year-old eggs: chicken, duck or goose eggs preserved for 100 days in ashes, lime and salt (also, 100-year-old eggs)

Wonton: paper-thin, glutinous dough wrapper; also refers to the dumpling made with this wrapper, stuffed with minced meat, seafood or vegetables

Wonton soup: a clear broth in which wontons are cooked and served

Japanese

Amaebi: sweet shrimp

Anago: sea eel

Awabi: abalone

Azuki: dried bean; azuki

flour is often used for confections
Ebi: shrimp
Enoki (Enokitake): delicate mushrooms with long stems and small caps
Hamachi: yellowtail
Hibachi: small, open charcoal grill
Hirame: flounder
Ikura: salmon roe
Kaiseki: Multicourse menu of luxury dishes reflecting the seasons with the use of seasonal foods and artistic dinnerware and presentation
Kani: crab
Kappa: cucumber
Kobe beef: cattle raised in exclusive conditions (frequent massages and a diet featuring large quantities of beer), which results in an extraordinarily tender, very expensive beef product
Konbu: dried kelp; used in soup stock, for sushi and as a condiment
Maguro: tuna
Maki: rolled
Mako: shark
Mirugai: giant clam
Miso (soup): soybean paste from which a savory broth is made, usu. served with cubes of tofu or strips of seaweed
Ono: wahoo fish; a relative of the mackerel often compared in taste to albacore
Ramen: Chinese soup noodles
Saba: mackerel
Sake: salmon
Saké: traditional rice wine served hot or cold
Sashimi: thinly sliced raw fish, usually served with soy sauce and wasabi
Shabu shabu: similar to sukiyaki; beef and vegetables cooked tableside in a broth
Shiitake: Prized cultivated mushroom, dark brown with a large cap
Shoya: soy sauce
Soba: buckwheat noodles
Sukiyaki: braised beef and vegetable dish with broth added after cooking
Sushi: Rounds of vinegared rice wrapped in dried seaweed with a center of raw rish or vegetables, served with wasabi and soy
Tai: snapper
Tako: octopus
Tamago: egg
Tamari: dark sauce similar in composition and taste to soy; often used for dipping
Tempura: deep-fried, batter-dipped fish or vegetables
Teriyaki: A marinade of soy and sweet sake, used on meats, fish and poultry
Tofu: bean curd, processed into a liquid and then molded into large cubes
Toro: fatty belly cut of tuna
Udon: wheat noodles
Unagi: freshwater eel
Uni: sea-urchin roe
Wasabi: a hot, spicy condiment made from the roots of Japanese horseradish, chartreuse in color
Yakitori: a dish of pieces of chicken and vegetables, marinated in a spicy sauce, skewered and grilled

Thai

Kaeng (or **Gaeng**): large and diverse category of dishes; loosely translates as "curry"
Kaeng massaman: a variety of coconut-milk curry
Kaeng phed: a red, coconut-cream curry
Kaeng som: a hot-sour curry
Kapi: fermented shrimp paste; vital ingredient in **nam phrik**, or dishes flavored with hot chili sauce
Kai (or **Gai**): chicken
Khai: egg
Khao: rice
Khao suai: white rice
Khao phad: fried rice
King: ginger
Kung: prawns
Lab (or **Larb**): dish of minced meat with chilies and lime juice
Mu: pork
Nam: sauce
Nam pla: fish sauce
Nam phrik: a hot chili sauce
Nuea: beef
Ped: duck
Phad: fried
Phad king: fried with ginger
Phad phed: fried hot and spicy

Phad Thai: pan-fried rice noodles with chicken, shrimp, eggs, peanuts and bean sprouts
Phrik: chili pepper
Pla: fish
Si racha (or **Sri racha**) spicy chili condiment
Tom: boiled; often refers to soups
Tom kha kai: chicken coconut-cream soup flavored with lemongrass and chilies
Tom yam kung: hot-sour shrimp soup flavored with lemongrass, lime and chilies
Yam: flavored primarily with lime juice and chilies, resulting in a hot-sour taste; usually "salads " but can also be noodle dishes or soup
Yam pla: raw fish spiked with lime juice, chili, lemongrass, mint and fish sauce

Hawaiian

'Ahi: (Thuunnus albacares) yellow-fin tuna.
'Aila pua'a: lard.
'Aina awakea: lunch.
'Aina, pa'ina: meal.
'Aka'akai: onion.
'Akala, kala: raspberry.
Aku: (Katsuwonus pelamis) bonito, skipjack fish.
'Alani: orange (the fruit or tree).
Hale 'aina: café.
Haupia: coconut milk pudding.
Hou; maka, makamaka hou (as fish): fresh.
Hua, huamoa (chicken): egg.
Hua, hua'ai: fruit.
Hua paka, hua palai i ka'awili 'ia: omelet.
Huawaina malo'o: raisin.
Huli huli chicken: chicken seasoned with soy sauce and cooked on a rôtisserie.
Imu: underground oven.
'I'o pipi i wili 'ia: hamburger.
'I'o pua'a uahi: bacon.
Iwi'ao'ao: spareribs.
Kai, kupa: soup.
Kaloke: carrot.
Kalua: to bake in a ground oven (Imu), often used to describe pig served at luaus.
Kamano: salmon.
Kapiki: cabbage.
Kaukama: cucumber.
Kele: jelly.
Ko'ala: barbecue.
Koko: cocoa.
Kokoleka: chocolate.
Kope: coffee.
Kuawa: guava.
Kulina: corn.
Kulolo: pudding made of grated taro and coconut milk.
Kumu: (Parupeneus porphyreus) goatfish.
La'au 'ai: chopsticks.
Laho-pipi: eggplant.
Laiki: rice.
Laiki loloa: long rice.
Lapaki, 'iole lapaki: rabbit.
Lau 'ai 'ia: salad.
Laulau: steamed or broiled package of ti leaves or banana leaves containing pork, beef or fish with taro tops.
Liliko'i, lemi-wai, lemona, pohapoha: (P. edulis f. flavicarpa) passion fruit, a tart fruit used for desserts and beverages.
Limu: seaweed.
Lomilomi salmon: luau dish consisting of raw chunks of salmon mixed with tomatoes, onions and seasalt.
Lu'au: hawaiian feast.
Mahimahi: (Coryphaena hippurus) dolphin fish, not to be confused with the mammal.
Mai'a: banana.
Mai'a: plantain.
Makale: sardine.
Manako: mango.
Manapua: steamed bun filled with sweet pork.
Manu-kapalulu: quail.
Mea'ai momona: dessert.
Mea'ono: cake.
Moa: chicken.

Mo'a loa: overcooked.
Na'aukake: sausage.
Na manu 'ai 'ia e like me ka moa: poultry.
Na palaoa me na mea ho'ono'ono i waena: sandwich.
Nioi: chili pepper.
Niu: coconut.
'Ohelo: (Vaccinium reticulatum) a small native shrub in the cranberry family with round, red or yellow berries, eaten raw or cooked for sauce.
'Ohelo-papa: strawberry.
'Ohe: bamboo.
'Oma, loke, 'ohinu: roast.
Ono: (Acanthocybium solandri) a large mackerel-type fish.
'Ono ka 'ai: appetite.
'Opae: shrimp.
'Opakapaka: (Pristipomoides sieboldii) blue snapper.
'Opihi: (Heliconiscus sp.) limpet.
'Opihi malihini: abalone.
Palai: fried.
Pulehu: broiled.
Pia, bia: beer.
Pia kulina: cornstarch.
Pinika, wineka: vinegar.
Pipi: beef.
Pipi kaula: beef jerky, broiled before eaten.
Poha: (Physalis peruviana) gooseberry in the tomato family, often used for making jam.
Poi: cooked taro thinned with water and pounded into a paste. A staple of ancient Hawaii.
Poke: raw fish chunks mixed with seaweed.
Poki aku: bite-size pieces of raw tuna mixed with seasonings.
Puhi: eel.
Pupu: hors d'oeuvre.
Tako: octopus or squid.
'Uala-kahiki: potato.
Uhu: parrotfish.
Ula: lobster.
'Ulu: (Artocarpus altilis) breadfruit tree.
Ulua: a species of jack crevalle.
Wai: juice.
Waiu: milk.
Waiu lulululi: milk shake.
Wana, 'ina, ha'uke: sea urchin.

WINE SAVVY

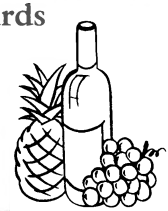
Pineapple Wine & Other Pleasures

You're right Hawaii has never been known as THE wine producing region of the U.S., but plenty of good wines are consumed in the 50th state. And yes, some of them are produced in Hawaii at the Tedeschi Vineyard on Maui (see detailed review in Maui sights under tours) and the Volcano Winery on Hawaii (see detailed review in Hawaii sights under tours). The following information will help you greatly in selecting and appreciating wines and the art of wine drinking.

Wine Touring

Tedeschi Vineyards

P.O. Box 953
Ulupalakua, Maui 96790
878-1266
Fax: 878-1202



Volcano Winery

35 Piimauna Dr.,
Volcano, Hawaii 96785
967-7772

Glossary of Tasting Terms

Acidity: a principal component of wine that shows up as a sharpness or tartness, giving it snap.

Aroma: the smell the wine acquires from the grapes themselves and fermentation process.

Astringency: the mouth-puckering quality found in many young red wines.

Austere: a wine unusually high in acidity; lacking roundness or wholeness.

Balanced: no individual component of the wine stands out; all the elements contribute to a harmonious whole.

Berry: taste characteristic found in many red wines, it resembles the taste of fruit like blackberry, blueberry and cherry.

Body: the weight of the wine in the mouth; usually manifested by a richness, fullness or viscosity.

Bouquet: the smell that develops from the process of aging wine in the bottle.

Buttery: a component that gives white wines a rich, roundness that resembles the taste of butter.

Chewy: a rich red wine with big body and dense flavor.

Clarity: the appearance of a young wine should be clear, not cloudy.

Complex: a wine that displays many levels of flavor.

Dry: a wine with no apparent residual sugar. Novice wine drinkers may describe this as "sour."

Earthy: positive characteristics of loamy topsoil, mushrooms or truffles sometimes found in red wines. In French, "goût de terroir."

Fat: a wine with good fullness and length, although it may lack finesse.

Floral: flowery aromas and tastes, usually associated with white wines.

Fruity: the taste of the fruit of the grapes themselves; it often manifests itself as other fruit flavors, such as apples, strawberries or black currants.

Grassy: an herbaceous flavor, like new-mown grass, common to Sauvignon Blanc; negative if extreme.

Hard: a wine that does not have generous flavors; applied to red wines that have excessive tannins.

Herbaceous: general term descriptive of various herbal flavors in wine, recognized by aroma and taste.

Hot: a wine in which the high level of alcohol is out of balance with the other elements.

Intense: powerful, dense, and rich in flavor

Jammy: in red wines, intense fruitiness combined with berry-like flavors.

Nose: all the elements detected by the sense of smell, including both the aroma and bouquet.

Oaky: flavors of the oak in which the wine is fermented and/or aged.

Smoky: a roasted aroma or taste characteristic attributable to aging in oak barrels.

Spicy: descriptive of spice-like flavor elements found in wine such as pepper, cardamom, clove and cinnamon.

Supple: a wine that tastes soft and smooth; easy to drink.

Tannic: a mouth puckering astringency found in young red wines.

Glossary of Grapes

Here we've chosen the grapes used to make the world's best-known wines. There are many other grape varieties, of course, often referred to collectively as "orphan varietals" because they aren't part of the mainstream of wine producing.

Among the white grapes not thoroughly discussed here are **Pinot Blanc**, used in Alsace, France; **Pinot Gris** (in Italian, **Pinot Grigio**); **Muscat,** used primarily in French dessert wines; **Sémillon** and **Muscadelle**, both grown in Bordeaux and used to make Sauternes and Graves; and lesser-known Rhône varietals such as **Mourvèdre**, **Marsanne** and **Viognier**. Red "orphans" include the Bordeaux grapes **Malbec** and **Cabernet Franc**; **Gamay** (used in Beaujolais, Burgundy and California); and Italy's **Nebbiolo**, **Sangiovese**, **Barbera** and **Malvasia**.

Cabernet: The châteaux of Bordeaux, France produce the true benchmark of this varietal. Its flavors are comfortable with simple grilled meats as well as more complex dishes like venison in mushroom sauce. Consistent producers can also be found in Napa and Sonoma, California; and Australia, Chile and Argentina.

Chardonnay: In the '80s it became de rigueur to ask for "a glass of Chardonnay" in a restaurant rather than merely "a glass of white wine." It has been a principal grape in Champagnes and white Burgundies for centuries. It's cold, fruity and easy to drink, and pleasant with just about any dish involving cheese, eggs, fish or fowl.

Gewürztraminer: The Alsatian region of France has about four centuries of experience in producing these wines in the traditional style. A so-called "aromatic" varietal, "Gewürz" translates as "spice," and it's immediately detectable when poured into a glass. The flavors echo the fragrant and flowery nose, while providing an additional punch from a piquant, spicy component. Made with residual sweetness, the wine is a good counterpoint for spicy Chinese and Thai dishes.

Merlot: This variety was once relegated to blending into other red wines, but in the last twenty years it has taken on an identity of its own. Merlot has herbal and fruity flavors similar to Cabernet, and complements the same sort of food, but it has a smooth and supple character in the mouth without the bite of tannins. Top producers hail from Bordeaux, France (where the wine is mostly blended but sometimes bottled separately), Chile, Argentina, Washington State, Napa and Sonoma.

Pinot Noir: This grape has the potential to be the most seductive, beguiling red wine in existence, as proven by its presence in the great Burgundies of France. Lighter than Cabernets, Pinots have an unparallelled richness and intensity of fruit. The best of them are velvety and accompany a wide variety of foods. Top French Burgundies are bottled under a variety of different names and labels. In America, Pinot Noir has had great success in California and Oregon.

Riesling: This "aromatic" is mainstay of German winemaking, and also used in Alsace, France, this "aromatic" is finding a home in California again. It can be a refreshing alternative to the Chardonnay and Sauvignon Blanc white-wine tandem. Unlike its cousin, Gewürztraminer,

this varietal has little spice and instead is special for its delicate aromas and subtle flavors. Usually light and sometimes with residual sweetness, it's better paired with lighter fare.

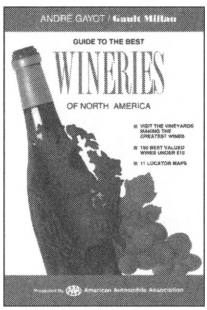
Sauvignon Blanc: This variety is often considered the poor man's Chardonnay; it can be vinified similarly but costs only half as much. But Sauvignon Blanc has a number of identities ranging from a clean, slight grassy white wine to a herbaceous, full bodied wine backed up with oak aging. Unheralded but excellent examples come from Sancerre and Pouilly-Fumé in the Loire Valley.

Syrah: The great grape of France's Rhône Valley, Syrah is responsible for the red wines Côte Rotie, St. Joseph and Cornas, and plays a major role in the spicy Châteauneuf-du-Papes of the southern Rhône, too. Highly aromatic wines with meaty, smoky, spicy flavors are the trademark of the Syrah grape. When made in a lighter style, it's a good quaffing wine to pair with simple bistro food. When richer, it's good with lamb and wild game.

Zinfandel: Real Zinfandel is red, a fact many wine drinkers are rediscovering, now that the popular trend for "white" Zinfandel has stabilized. Peppery, briary, brawny and chewy are only a few of the adjectives used to describe this mouth-filling wine. It has a real zest for matching well with tomato-based pasta dishes and other highly herbalized preparations. There is no European counterpart for this variety; it is one that the first Italian winemakers propigated and cultivated in California.

A GUIDE TO...

The Best Wineries of North America



Retail Price: $18.00

- This new Gault Millau/American Automobile Association book is an indispensable guide to touring America's best wineries.
- Critics offer wisdom on knowing, appreciating and buying the best wines America's vineyards have to offer.
- Reviews cover vintners from the Napa Valley to Hawaii to New York, reporting on the wineries' histories, recommending the best vintages...
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VINTAGE CHART: The World's Wines

	FRANCE												GER.	ITALY		CALIFORNIA			
	Red Bordeaux	White Bordeaux	Sauterne	Red Burgundy	White Burgundy	Beaujolais	Côtes du Rhône	Provence	Alsace	Loire: Anjou, Muscadet	Pouilly, Sancere	Champagne	Rhine, Moselle, Nahe	Piedmonte	Chianti	Cabernet Sauvignon	Chardonnay	Pinot Noir	Zinfandel
1993	4	3	3	3	3	4	3	4	4	4	4	—	5	4	2	5	5	4	5
1992	3	3	3	3	5	2	3	3	3	3	3	—	5	3	2	5	5	4	5
1991	3	3	2	4	4	*Ex*	4	3	3	1	3	1	4	2	2	4	5	4	5
1990	5	4	5	Ex	4	4	5	5	5	5	5	—	5	5	5	5	5	4	5
1989	5	4	*Ex*	5	5	*Ex*	5	5	*Ex*	5	5	—	5	5	2	4	3	4	4
1988	4	4	*Ex*	5	5	4	4	4	5	4	4	5	5	5	5	3	5	4	4
1987	3	4	1	4	3	2	1	2	3	3	2	3	4	4	2	4	3	4	5
1986	5	5	5	3	3	3	3	3	4	4	4	3	4	3	4	5	5	4	4
1985	5	5	2	*Ex*	5	5	5	3	5	5	5	5	4	5	5	*Ex*	4	4	5
1983	5	5	*Ex*	3	5	—	5	4	*Ex*	4	4	5	5	2	3	3	4	4	3
1982	*Ex*	4	3	2	4	—	4	—	2	5	5	5	3	5	4	4	3	4	3
1981	4	5	4	—	—	—	3	—	3	5	5	5	4	3	3	4	4	4	4
1979	4	4	3	3	5	—	4	—	—	—	—	5	4	4	2	4	4	3	4
1978	4	5	—	*Ex*	5	—	*Ex*	—	—	—	—	4	2	5	4	5	4	4	4

Ex – Exceptional
5 – Very Great
4 – Great
3 – Good
2 – Medium
1 – Passable
— – Small Year

* This is only meant to be a general guide. Start by learning which regions and years are better than others; once you develop a good knowledge, buy according to your preferences.

The European wines are categorized by the region in which the grapes were grown. This is their "appellation," displayed on the label along with the phrase *Appéllation controlée or Denominazione di origine contrallata* to guarantee the wine's authenticity. The California wines are categorized by grape name, as they are throughout the United States.

INDEXES

Restaurants by Cuisine/Area

AMERICAN

Aloha Café (Kainaliu, Hawaii)
Banyan Tree Terrace (Kaunakakai, Molokai)
Brennecke's Beach Broiler (Poipu, Kaui)
Hard Rock Café (Honolulu, Oahu)
Hy's Steak House (Waikiki, Oahu)
Koloa Broiler (Koala, Kauai)
Kona Ranch House (Kailua-Kona, Hawaii)
Kula Lodge (Kula, Maui)
Lahaina Coolers (Lahaina, Maui)
Lahaina Treehouse (Lahaina, Maui)
Leilani's on the Beach (Kaanapali, Maui)
Ohia Lodge (Maunaloa, Molokai)
Quinn's Almost by the Sea (Kailua-Kona, Hawaii)
Ruth's Chris Steak House (Honolulu, Oahu)
Tripton's American Café (Honolulu, Ohau)

ASIAN

Ohia Lodge (Maunaloa, Molokai)

CALIFORNIAN

California Pizza Kitchen (Aiea, Honolulu, Waikiki, Oahu)

CHINESE

Buddhist Vegetarian Restaurant (Honolulu, Oahu)
Ciao Mein (Waikiki, Oahu)
Dynasty II Restaurant (Honolulu, Oahu)
Golden Dragon Restaurant (Waikiki, Oahu)
Hee Hing Restaurant (Honolulu, Oahu)
Maple Garden (Honolulu, Oahu)
Ming Yuen (Kahului, Maui)
Woodlands Restaurant (Honolulu, Oahu)
Yen King (Honolulu, Oahu)

CONTINENTAL

Andrew Oliver's (Hilo, Hawaii)
Bali-by-the-Sea (Waikiki, Ohau)
Chez Sal (Kailua, Oahu)
Eclipse (Kailua-Kona, Hawaii)
Edelweiss (Kamuela, Hawaii)
Gallery Restaurant (Mauna Lani, Hawaii)
Gaylord's Restaurant (Lihue, Kauai)
House Without a Key (Waikiki. Oahu)
Huggo's (Kailua-Kona, Hawaii)
Jameson's by the Sea (Kailua-Kona, Hawaii)
Maile Room (Kahala, Oahu)
Michel's at the Colony Surf (Waikiki, Oahu)
Royal Kona Resort (Kailua-Kona, Hawaii)
The Secret (Waikiki, Oahu)
Swan Court (Kaanapali, Maui)
Wunderbar (Paia, Maui)
Holo Holo Kai Restaurant and Bar (Kaunakakai, Molokai)
Hotel Lanai (Lanai City, Lanai)
Jojo's Café (Maunaloa, Molokai)

CREOLE

Roussel's (Hilo, Hawaii)

ECLECTIC

The Contemporary Café (Honolulu, Oahu)

FRENCH

La Bourgogne (Kailua-Kona, Hawaii)
Chez Paul (Olowalu, Maui)
Chez Sal (Kailua, Oahu)
Gerard's Restaurant (Lahaina, Maui)
La Mer (Waikiki, Oahu)
Roussel's (Hilo, Hawaii)

GREEK

Greek Island Taverna (Honolulu, Oahu)

HAWAII REGIONAL CUISINE

Prince Court (Makena, Maui)
A Pacific Café (Kapaa, Kauai)
Avalon Restaurant & Bar (Lahaina, Maui)
The Grill Restaurant and Lounge (Mauna Lani, Hawaii)
Hali'imaile General Store (Hali'imaile, Maui)
La Mer (Waikiki, Oahu)
Merriman's (Waimea, Hawaii)
Prince Court (Honolulu, Oahu)
Roy's Restaurant (Hawaii Kai, Oahu)
Sam Choy's Restaurant (Kailua-Kona, Hawaii)
Le Soleil (Mauna Lani, Hawaii)
Hulopoe Court and Ihilani Restaurant (Manale Bay, Lanai)

HAWAIIAN

Banyan Tree Terrace (Kaunakakai, Molokai)
The Canoe House (Mauna Lani, Hawaii)
Fisherman's Landing (Kailua-Kona, Hawaii)
Holo Holo Kai Restaurant and Bar (Kaunakakai, Molokai)
Old Lahaina Café (Lahaina, Maui)
Ono Family Restaurant (Kapaa, Kauai)
Ono Hawaiian Foods (Honolulu, Oahu)
Tahiti Nui (Hanalei, Kauai)

INDIAN

Jojo's Café (Maunaloa, Molokai)

ITALIAN

Alex's Hole in the Wall (Lahaina, Maui)
Andrew's Restaurant (Honolulu, Oahu)
Azul (Ko Olina, Oahu)
Café Pesto (Kawaihae and Hilo, Hawaii)
Café Sistina (Honolulu, Oahu)
California Pizza Kitchen (Aiea, Honolulu, Honolulu, Oahu)
Casa di Amici (Kilauea, Kauai)
Casanova Italian Restaurant & Deli (Makawao, Maui)
Ciao Mein (Waikiki, Oahu)
Donatoni's (Waikoloa, Hawaii)
La Cascata (Princeville, Kauai)
Longhi's (Lahaina, Maui)
Matteo's (Waikiki, Oahu)
The Old Spaghetti Factory (Honolulu, Oahu)
Pescatore (Hilo, Hawaii)
Trattoria Manzo (Honolulu, Oahu)

JAPANESE

Hakone (Makena, Maui)
Hanamaulu Restaurant/Teahouse/& Ara's Sushi Bar (Hanamaulu, Kauai)
Imperial Teppanyaki Dinner Buffet (Kahului, Maui)
Kanazawa-Tei (Kailua-Kona, Hawaii)
Kincha (Wailea, Maui)
Kyo-Ya (Waikiki, Oahu)
Musashi (Waikiki, Oahu)
Restaurant Bankei (Honolulu, Oahu)
Restaurant Suntory (Waikiki, Oahu)
Takanawa (Waikiki, Oahu)

KOREAN

Shilla Korean Restaurant (Waikiki, Oahu)

MEDITERRANEAN

Azul (Ko Olina, Oahu)
Bistro (Hapuna, Hawaii)
Edward's at the Terrace (Keauhou, Hawaii)
The Gallery Restaurant (Mauna Lani, Hawaii)
Plantation House Restaurant (Kapalua, Maui)
La Tasca (Lahaina, Maui)

MEXICAN

Compadres Bar & Grill (Honolulu, Oahu)
Norberto's El Café (Kapaa, Kauai)

NEW AMERICAN

Ann Sutherland's Mean Cuisine (Waimea, Hawaii)
The Bay Club (Kapalua, Maui)
The Coast Grill (Hapuna, Hawaii)
Café Kiowai (Makena, Maui)
Café Kula (Wailea, Maui)
David Paul's Lahaina Grill (Lahaina, Maui)
Garden Brasserie (Waikiki, Oahu)
Kea Lani, The Restaurant (Wailea, Maui)
Longhi's (Lahaina, Maui)
Merriman's (Waimea, Hawaii)
Sound of the Falls (Kaanapali, Maui)
Sunset Grill (Honolulu, Oahu)
The Lodge at Koele Dining Room (Lanai City, Lanai)

NORTH AFRICAN

Edwards at the Terrace (Keauhou, Hawaii)

PACIFIC RIM

3660 On the Rise (Honolulu, Oahu)
A Pacific Café (Kapaa, Kauai)
A Pacific Café Maui (Kihei, Maui)
Bali-by-the-Sea (Waikiki, Oahu)
Bamboo Restaurant (Hawi, Hawaii)
Café Pesto (Kawaihae and Hilo, Hawaii)
The Canoe House (Mauna Lani, Hawaii)
Cascada (Waikiki, Oahu)
The Dining Room (Mauna Lani, Hawaii)
The Gallery Restaurant (Mauna Lani, Hawaii)
Hanatei (Hawaii Kai, Oahu)
Harlequin (Honolulu, Oahu)
Kahala Moon Café (Honolulu, Oahu)
Kamuela Provision Company (Waikoloa, Hawaii)
Kilauea Lodge and Restaurant (Volcano, Hawaii)
Lehua's Bay City Restaurant and Grill (Hilo, Hawaii)
Orchids (Waikiki, Oahu)
Parc Café (Waikiki, Oahu)
Roy's Kahana Bar & Grill (Kahana, Maui)
Roy's Restaurant (Hawaii Kai, Oahu)
Uraku Restaurant & Bar (Honolulu, Oahu)
Avalon Restaurant & Bar (Lahaina, Maui)
Café Kula (Wailea, Maui)
Pacific'O (Lahaina, Maui)
Plantation House (Kapalua, Maui)
Raffles (Wailea, Maui)
Sea Watch (Wailea, Maui)
Seasons (Wailea, Maui)

SEAFOOD

The Bay Club (Kapalua, Maui)
Brennecke's Beach Broiler (Poipu, Kauai)
Fisherman's Landing (Kailua-Kona, Hawaii)
Fishmonger's Wife Restaurant & Bar (Honolulu, Oahu)
The Grill & Bar (Kapalua, Maui)
Hanalei Dolphin (Hanalei, Kauai)
(Honolulu, Oahu)
House of Seafood (Poipu, Kauai)
Hula Grill (Kaanapali, Maui)
Jameson's by the Sea (Kailua-Kona, Hawaii)
JJ's Broiler (Lihue, Kauai)
John Dominis (Honolulu, Oahu)
Kapaa Fish Chowder House (Kapaa, Kauai)
Kimo's Restaurant (Lahaina, Maui)
Kincaid's Kona Inn (Kailua-Kona, Hawaii)
Lahaina Fish Company (Lahaina, Maui)
Mama's Fish House (Paia, Maui)
Monterey Bay Canners (Aiea, Honolulu, Waikiki, Oahu)
Nick's Fishmarket (Waikiki, Oahu)
Old Lahaina Café (Lahaina, Maui)
Quinn's Almost by the Sea (Kailua-Kona, Hawaii)
The Seaside (Hilo, Hawaii)
Waterfront (Maalaea, Maui)

STEAKHOUSE

Hanalei Dolphin (Hanalei, Kauai)
Hy's Steak House (Waikiki, Oahu)
JJ's Broiler (Lihue, Kauai)
Kimo's Restaurant (Lahaina Maui)
Ruth's Chris Steak House (Honolulu, Oahu)
Tahiti Nui (Hanalei, Kauai)

SUSHI

Hakone (Makena, Maui)
Hanamaulu Restaurant/Teahouse/& Ara's Sushi Bar (Hanamaulu, Kauai)
Takanawa (Waikiki, Oahu)

THAI

Bangkok Cuisine (Paia, Maui)
Keo's Thai Cuisine (Waikiki, Oahu)
King and I (Kapaa, Kauai)
Mercy's (Hilo, Hawaii)
Siam Thai (Wailuku, Maui)
Singha Thai (Waikiki, Oahu)

VEGETARIAN

Buddhist Vegetarian Restaurant (Honolulu, Oahu)

VIETNAMESE

A Little Bit of Saigon (Honolulu, Oahu)

Restaurants by Island/Area

Oahu

Andrew's Restaurant (Honolulu)
Azul (Ko Olina)
Bali-by-the-Sea (Waikiki)
Buddhist Vegetarian Restaurant (Honolulu)
Café Sistina (Honolulu)
California Pizza Kitchen (Honolulu)
Cascada (Honolulu)
Chez Sal (Kailua)
Ciao Mein (Waikiki)
Compadres Bar & Grill (Honolulu)
Contemporary Café The (Honolulu)
Dynasty II Restaurant (Honolulu)
Fishmonger's Wife Restaurant & Bar (Honolulu)
Garden Brasserie (Waikiki)
Golden Dragon Restaurant (Waikiki)
Greek Island Taverna (Honolulu)
Hanatei (Honolulu)
Hard Rock Café (Honolulu)
Harlequin (Honolulu)
Hee Hing Restaurant (Honolulu)
House Without a Key (Waikiki)
Hy's Steak House (Waikiki)
John Dominis (Honolulu)
Kahala Moon Café (Honolulu)
Keo's Thai Cuisine (Waikiki)
Kincaid's (Honolulu)
Kyo-Ya (Waikiki)
A Little Bit of Saigon (Honolulu)
Maile Room (Honolulu)
Maple Garden (Honolulu)
Matteo's (Waikiki)
La Mer (Waikiki)
Michel's at the Colony Surf (Waikiki)
Monterey Bay Canners (Waikiki)
Musashi (Waikiki)
Nick's Fishmarket (Waikiki)
Old Spaghetti Factory, The (Honolulu)
Ono Hawaiian Foods (Honolulu)
Orchids (Waikiki)
Parc Café (Waikiki)
Prince Court (Waikiki)
Restaurant Bankei (Honolulu)
Restaurant Suntory (Waikiki)
Roy's Restaurant (Honolulu)
Ruth's Chris Steak House (Honolulu)
Secret, The (Waikiki)
Shilla Korean Restaurant (Waikiki)
Singha Thai (Waikiki)
Sunset Grill (Honolulu)
Takanawa (Waikiki)
3660 On the Rise (Honolulu)
Trattoria Manzo (Honolulu)
Tripton's American Café (Honolulu)
Uraku Restaurant & Bar (Honolulu)
Woodlands Restaurant (Honolulu)
Yen King (Honolulu)

Maui

A Pacific Café Maui (Kihei)
Alex's Hole in the Wall (Lahaina)
Avalon Restaurant & Bar (Lahaina)
Bangkok Cuisine (Paia)
The Bay Club (Kapalua)
Café Kula (Wailea)
Café Kidwai (Makena)
Casanova Italian Restaurant & Deli (Makawao)
Chez Paul (Olowalu)
David Paul's Lahaina Grill (Lahaina)
Gérard's Restaurant (Lahaina)
Grill & Bar, The (Kapalua)
Grill, The (Kapalua)
Hakone (Makena)
Hali'imaile General Store (Hali'imaile)
Hula Grill (Kaanapali)
Imperial Teppanyaki Dinner Buffet (Kahului)
Kea Lani, The Restaurant (Wailea)
Kimo's Restaurant (Lahaina)
Kincha (Wailea)
Kula Lodge (Kula)
Lahaina Coolers (Lahaina)
Lahaina Fish Company (Lahaina)
Lahaina Treehouse (Lahaina)
Leilani's on the Beach (Kaanapali)
Longhi's (Lahaina)
Mama's Fish House (Paia)
Ming Yuen (Kahului)
Old Lahaina Café (Lahaina)

Pacific'O (Lahaina)
Prince Court (Makena)
Raffles (Wailea)
Roy's Kahana Bar & Grill
Sea Watch (Wailea)
Seasons (Wailea)
Siam Thai (Wailuku)
Sound of the Falls (Kaanapali)
Swan Court (Kaanapali)
Tasca, La (Lahaina)
Waterfront (Maalaea)
Wunderbar (Paia)

Hawaii

Aloha Café (Kainaliu)
Andrew Oliver's (Hilo)
Ann Sutherland's Mean Cuisine (Kamuela)
Bamboo Restaurant (Hawi)
Bistro (Hapuna)
La Bourgogne (Kailua-Kona)
Café Pesto (Kawaihae and Hilo)
Canoe House, The (Mauna Lani)
Coast Grill, The (Hapuna)
Dining Room, The (Ritz-Carlton Mauna Lani)
Donatoni's (Waikoloa Village)
Eclipse (Kailua-Kona)
Edelweiss (Kamuela)
Edward's at the Terrace (Keauhou)
Fisherman's Landing (Kailua-Kona)
Gallery Restaurant, The (Mauna Lani)
Grill Restaurant and Lounge, The (Ritz-Carlton Mauna Lani)
Huggo's (Kailua-Kona)
Jameson's by the Sea (Kailua-Kona)
Kamuela Provision Company (Hilton Waikoloa Village)
Kanazawa-tei (Kailua-Kona)
Kilauea Lodge and Restaurant (Volcano)
Kona Inn (Kailua-Kona)
Kona Ranch House (Kailua-Kona)
Lehua's Bay City Restaurant and Grill (Hilo)
Mercy's Restaurant (Kilauea)
Merriman's (Waimea)
Palm Café (Kailua-Kona)
Pescatore (Hilo)
Quinn's Almost by the Sea (Kailua-Kona)
Roussel's (Hilo)
Royal Kona Resort (Kailua-Kona)
Seaside, The (Hilo)
Le Soleil (Mauna Lani)

Kauai

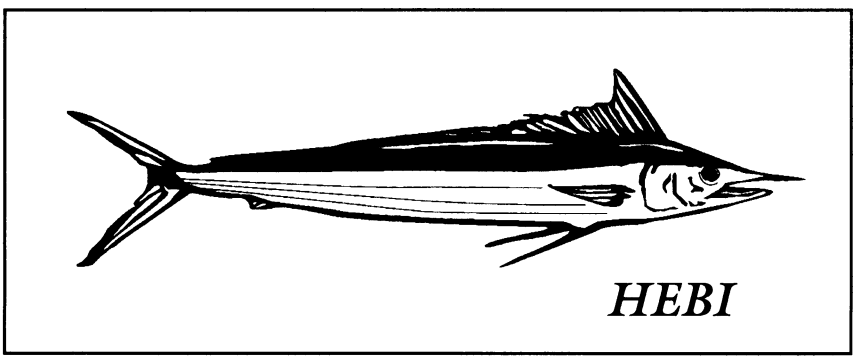
A Pacific Café (Kapaa)
Brennecke's Beach Broiler (Poipu)
Casa di Amici (Kilauea)
La Cascata (Princeville)
Gaylord's Restaurant (Lihue)
Hanalei Dolphin (Hanalei)
Hanamaulu Restaurant/Teahouse/& Ara's Sushi Bar (Hanamaulu)
House of Seafood (Poipu)
JJ's Broiler (Lihue)
Kapaa Fish Chowder House (Kapaa)
King and I (Kapaa)
Koloa Broiler
Norberto's El Café (Kapaa)
Ono Family Restaurant (Kapaa)
Tahiti Nui (Hanalei)

Molokai

Banyan Tree Terrace (Molokai)
Holo Holo Kai Restaurant and Bar (Molokai)
Jojo's Café (Molokai)
Ohia Lodge (Molokai)

Lanai

Hotel Lanai (Lanai City)
Hulopoe Court and Ihilani Restaurant (Manale)
The Lodge at Koele Dining Room (Lanai City)



Restaurants by Price/Area

$ (Under $20)

Ann Sutherland's Mean Cuisine (Waimea, Hawaii)
Banyan Tree Terrace (Kaunakakai, Molokai)
Buddhist Vegetarian Restaurant (Honolulu, Oahu)
Contemporary Café The (Honolulu, Oahu)
Greek Island Taverna (Honolulu, Oahu)
Hanamaulu Restaurant/Teahouse/& Ara's Sushi Bar (Hanamaulu, Kauai)
Hard Rock Café (Honolulu, Oahu)
Jojo's Café (Maunaloa, Molokai)
King and I (Kapaa, Kauai)
Koloa Broiler (Koala, Kauai)
A Little Bit of Saigon (Honolulu, Oahu)
Maple Garden (Honolulu, Oahu)
Norberto's El Café (Kapaa, Kauai)
Old Spaghetti Factory The (Honolulu, Oahu)
Ono Family Restaurant (Kapaa, Kauai)
Ono Hawaiian Foods (Honolulu, Oahu)
Royal Kona Resort (Kailua-Kona, Hawaii)
Yen King (Honolulu, Oahu)

$$ (Under $35)

Alex's Hole in the Wall (Lahaina, Oahu)
Aloha Café (Kainaliu, Hawaii)
Andrew Oliver's (Hilo, Hawaii)
Andrew's Restaurant (Honolulu, Oahu)
Avalon Restaurant & Bar (Lahaina, Maui)
Bamboo Restaurant (Hawi, Hawaii)
Bangkok Cuisine (Paia, Maui)
La Bourgogne (Kailua-Kona, Hawaii)
Brennecke's Beach Broiler (Poipu, Kauai)
Café Pesto (Kawaihae and Hilo, Hawaii)
Café Sistina (Honolulu, Oahu)
California Pizza Kitchen (Aeia, Honolulu, Waikiki, Oahu)
Casa di Amici (Kilauea, Kauai)
Casanova Italian Restaurant & Deli (Makawao, Maui)
Ciao Mein (Waikiki, Oahu)
Compadres Bar & Grill (Honolulu, Oahu)
Eclipse (Kailua-Kona, Hawaii)
Fishmonger's Wife Restaurant & Bar (Honolulu, Oahu)
Garden Brasserie (Waikiki, Oahu)
Hali'imaile General Store (Hali'imaile, Maui)
Hanalei Dolphin (Hanalei, Kauai)
Hee Hing Restaurant (Honolulu, Oahu)
Holo Holo Kai Restaurant and Bar (Kaunakakai, Molokai)
Horatio's (Honolulu, Oahu)
Hotel Lanai (Lanai City, Lanai)
House of Seafood (Poipu, Kauai)
House Without a Key (Waikiki, Oahu)
Imperial Teppanyaki Dinner Buffet (Kahului, Maui)
JJ's Broiler (Lihue, Kauai)
Kapaa Fish Chowder House (Kapaa, Kauai)
Keo's Thai Cuisine (Waikiki, Oahu)
Kilauea Lodge and Restaurant (Volcano, Hawaii)
Kona Inn (Kailua-Kona, Hawaii)
Kona Ranch House (Kailua-Kona, Hawaii)
Kula Lodge (Kula, Maui)
Lahaina Coolers (Lahaina, Maui)
Lahaina Fish Company (Lahaina, Maui)
Lahaina Treehouse (Lahaina, Maui)
Lehua's Bay City Restaurant and Grill (Hilo, Hawaii)
Ming Yuen (Kahului, Maui)
Monterey Bay Canners (Waikiki, Oahu)
Ohia Lodge (Maunaloa, Molokai)
Parc Café (Waikiki, Oahu)
Quinn's Almost by the Sea (Kailua-Kona, Hawaii)
Raffles (Wailea, Maui)
Restaurant Bankei (Honolulu, Oahu)
Siam Thai (Wailuku, Maui)
Singha Thai (Waikiki, Oahu)
Tahiti Nui (Hanalei, Kauai)
La Tasca (Lahaina, Maui)

Trattoria Manzo (Honolulu, Oahu)
Tripton's American Café (Honolulu, Oahu)
Woodlands Restaurant (Honolulu, Oahu)
Wunderbar (Paia, Maui)

$$$ (Under $50)

3660 On the Rise (Honolulu, Oahu)
A Pacific Café (Kapaa, Kauai)
A Pacific Café Maui (Kihei, Maui)
Bali-by-the-Sea (Waikiki, Oahu)
Café Kula (Wailea, Maui)
The Canoe House (Mauna Lani, Hawaii)
Cascada (Honolulu, Oahu)
Chez Paul (Olowalu, Maui)
David Paul's Lahaina Grill (Lahaina, Maui)
Dynasty II Restaurant (Honolulu, Oahu)
Edelweiss (Kamuela, Hawaii)
Edward's at the Terrace (Keauhou, Hawaii)
Fisherman's Landing (Kailua-Kona, Hawaii)
The Gallery Restaurant (Mauna Lani, Hawaii)
Gaylord's Restaurant (Lihue, Kauai)
Golden Dragon Restaurant (Waikiki, Oahu)
The Grill & Bar (Kapalua, Maui)
Hanatei (Hawaii Kai, Oahu)
Harlequin (Honolulu, Oahu)
Huggo's (Kailua-Kona, Hawaii)
Hula Grill (Kaanapali, Maui)
Hy's Steak House (Waikiki, Oahu)
Jameson's by the Sea (Kailua-Kona, Hawaii)
Kahala Moon Café (Honolulu, Oahu)
Kanazawa-Tei (Kailua-Kona, Hawaii)
Kimo's Restaurant (Lahaina, Maui)
La Cascata (Princeville, Kauai)
Leilani's on the Beach (Kaanapali, Maui)
Longhi's (Lahaina, Maui)
Matteo's (Waikiki, Oahu)
Merriman's (Waimea, Hawaii)
Old Lahaina Café (Lahaina, Maui)
Pacific'O (Lahaina, Maui)
Pescatore (Hilo, Hawaii)
Plantation House Restaurant (Kapalua, Maui)
Restaurant Suntory (Waikiki, Oahu)
Roussel's (Hilo, Hawaii)
Roy's Kahana Bar & Grill (Kahana, Maui)
Roy's Restaurant (Hawaii Kai, Oahu)
Sea Watch (Wailea, Maui)
The Seaside(Hilo, Hawaii)
Shilla Korean Restaurant (Waikiki, Oahu)
Sunset Grill (Honolulu, Oahu)
Takanawa (Waikiki, Oahu)
Uraku Restaurant & Bar (Honolulu, Oahu)
Waterfront (Maalaea, Oahu)

$$$$ (Over $50)

Azul (Ko Olina, Oahu)
The Bay Club (Kapalua, Maui)
The Dining Room(Mauna Lani, Hawaii)
Donatoni's (Waikoloa , Hawaii)
Gérard's Restaurant (Lahaina, Maui)
The Grill Restaurant and Lounge (Mauna Lani, Hawaii)
Hakone (Wailea, Maui)
Hulopoe Court and Ihilani Restaurant (Manele Bay, Lanai)
John Dominis (Honolulu, Oahu)
Kamuela Provision Company (Waikoloa, Hawaii)
Kea Lani, The Restaurant (Wailea, Maui)
Kincha (Wailea, Maui)
Kyo-Ya (Waikiki, Oahu)
La Mer (Waikiki, Oahu)
Maile Room (Kahala, Oahu)
Mama's Fish House (Paia, Maui)
Michel's at the Colony Surf (Waikiki, Oahu)
Musashi (Waikiki, Oahu)
Nick's Fishmarket (Waikiki, Oahu)
Orchids (Waikiki, Oahu)
Prince Court (Makena, Maui)
Prince Court (Waikiki, Oahu)
Ruth's Chris Steak House (Honolulu, Oahu)
Seasons (Wailea, Maui)
The Secret (Waikiki, Oahu)
Le Soleil (Mauna Lani, Hawaii)
Sound of the Falls (Kaanapali, Maui)
Swan Court (Kaanapali, Maui)
The Lodge at Koele Dining Room (Lanai City, Lanai)

Restaurants by Notable Features/Area

Breakfast

Ann Sutherland's Mean Cuisine (Waimea, Hawaii)
Banyan Tree Terrace (Kaunanakai, Molokai)
Aloha Café (Kainaliu, Hawaii)
Holo Holo Kai Restaurant and Bar (Kaunanakai, Molokai)
Kula Lodge (Kula, Maui)
Lahaina Coolers (Lahaina, Maui)
The Lodge at Koele Dining Room (Lanai City, Lanai)
Ohia Lodge (Maunaloa, Molokai)
Parc Café (Waikiki, Oahu)
Wunderbar (Paia, Maui)
Café Kula (Wailea, Maui)
Longhi's (Lahaina, Maui)
Old Lahaina Café (Lahaina, Maui)
Hulopoe Court and Ihilani Restaurant (Manele Bay, Lanai)
Michel's at the Colony Surf (Waikiki, Oahu)
Sound of the Falls (Kaanapali, Maui)
Swan Court (Kaanapali, Maui)

Brunch

Andrew's Restaurant (Honolulu, Oahu)
Bamboo Restaurant (Hawi, Hawaii)
Gaylord's Restaurant (Lihue, Kauai)
John Dominis (Honolulu, Oahu)
Michel's at the Colony Surf (Waikiki, Oahu)
Orchids (Waikiki, Oahu)
Prince Court (Makena, Maui)
Prince Court (Waikiki, Oahu)
Raffles (Wailea, Maui)
Swan Court (Kaanapali, Maui)

A Good Place for a Drink—Bars

A Pacific Café Maui (Kihei, Maui)
Andrew's Restaurant (Honolulu, Oahu)
Brennecke's Beach Broiler (Poipu, Kauai)
Café Sistina (Honolulu, Oahu)
Casanova Italian Restaurant & Deli (Makawao, Maui)
Compadres Bar & Grill (Honolulu, Oahu)
Eclipse (Kailua-Kona, Hawaii)
Edelweiss (Kamuela, Hawaii)
Gaylord's Restaurant (Lihue, Kauai)
The Grill Restaurant and Lounge, Ritz-Carlton (Mauna Lani, Hawaii)
Hanalei Dolphin (Hanalei, Kauai)
House Without a Key (Waikiki, Oahu)
Huggo's (Kailua-Kona, Hawaii)
Kimo's Restaurant (Lahaina, Maui)
Kincaid's (Honolulu, Oahu)
Kona Inn (Kailua-Kona, Hawaii)
Lehua's Bay City Restaurant and Grill (Hilo, Hawaii)
Leilani's on the Beach (Kaanapali, Maui)
Longhi's (Lahaina, Maui)
Matteo's (Waikiki, Oahu)
Nick's Fishmarket (Waikiki, Oahu)
Old Lahaina Café (Lahaina, Maui)
Pacific'O (Lahaina, Maui)
Quinn's Almost by the Sea (Kailua-Kona, Hawaii)
Sunset Grill (Honolulu, Oahu)
Tahiti Nui (Hanalei, Kauai)
Tasca (Lahaina, Maui)
Yen King (Honolulu, Oahu)

For the Young & Restless—Kids & Teenagers

Brennecke's Beach Broiler (Poipu, Kauai)
California Pizza Kitchen (Honolulu, Oahu)
Hard Rock Café (Honolulu, Oahu)
Hee Hing Restaurant (Honolulu, Oahu)
Hotel Lanai (Lanai City, Lanai)
Imperial Teppanyaki Dinner Buffet (Kahului, Maui)
Kona Ranch House (Kailua-Kona, Hawaii)

Maple Garden (Honolulu, Oahu)
Old Spaghetti Factory The (Honolulu, Oahu)
Ono Family Restaurant (Kapaa, Kauai)
Ono Hawaiian Foods (Honolulu, Oahu)
Parc Café (Waikiki, Oahu)
Royal Kona Resort (Kailua-Kona, Hawaii)
Yen King (Honolulu, Oahu)

Hidden Values

(Not necessarily inexpensive, but offers either reasonable prices or great prix fixe menu)
Aloha Café (Kainaliu, Hawaii)
Andrew Oliver's (Hilo, Hawaii)
Andrew's Restaurant (Honolulu, Oahu)
Ann Sutherland's Mean Cuisine (Waimea, Hawaii)
Bali-by-the-Sea (Waikiki, Oahu)
Bamboo Restaurant (Hawi, Hawaii)
La Bourgogne (Kailua-Kona, Hawaii)
Café Sistina (Honolulu, Oahu)
California Pizza Kitchen (Honolulu, Oahu)
Compadres Bar & Grill (Honolulu, Oahu)
Contemporary Café The (Honolulu, Oahu)
Edelweiss (Kamuela, Hawaii)
Fishmonger's Wife Restaurant & Bar (Honolulu, Oahu)
Garden Brasserie (Waikiki, Oahu)
Golden Dragon Restaurant (Waikiki, Oahu)
Hanamaulu Restaurant/Teahouse/& Ara's Sushi Bar (Hanamaulu, Kauai)
Hotel Lanai (Lanai City, Lanai)
Imperial Teppanyaki Dinner Buffet (Kahului, Maui)
Jojo's Café (Maunaloa, Molokai)
Keo's Thai Cuisine (Waikiki, Oahu)
King and I (Kapaa, Kauai)
Koloa Broiler (Koloa, Kauai)
Kona Ranch House (Kailua-Kona, Hawaii)
Lahaina Coolers (Lahaina, Maui)
A Little Bit of Saigon (Honolulu, Oahu)
Maple Garden (Honolulu, Oahu)
Ming Yuen (Kahului, Maui)
Norberto's El Café (Kapaa, Kauai)
Old Spaghetti Factory The (Honolulu, Oahu)
Ono Family Restaurant (Kapaa, Kauai)
Ono Hawaiian Foods (Honolulu, Oahu)
Parc Café (Waikiki, Oahu)
Quinn's Almost by the Sea (Kailua-Kona, Hawaii)
Restaurant Bankei (Honolulu, Oahu)
Restaurant Suntory (Waikiki, Oahu)
Royal Kona Resort (Kailua-Kona, Hawaii)
Seaside, The (Hilo, Hawaii)
Siam Thai (Wailuku, Maui)
Soontaree's Thai Restaurant (Hilo, Hawaii)
Tasca (Lahaina, Maui)
Trattoria Manzo (Honolulu, Oahu)
Tripton's American Café (Honolulu, Oahu)
Waterfront (Maalaea, Maui)
Yen King (Honolulu, Oahu)

Live Music/ Entertainment

Andrew's Restaurant (Honolulu, Oahu)
Café Sistina (Honolulu, Oahu)
Casanova Italian Restaurant & Deli (Makawao, Maui)
David Paul's Lahaina Grill (Lahaina, Maui)
Fisherman's Landing (Kailua-Kona, Hawaii)
The Grill Restaurant and Lounge, Ritz-Carlton (Mauna Lani, Hawaii)
Hanatei (Honolulu, Oahu)
Hard Rock Café (Honolulu, Oahu)
Hy's Steak House (Waikiki, Oahu)
Lehua's Bay City Restaurant and Grill (Hilo, Hawaii)
Longhi's (Lahaina, Maui)
Maile Room (Honolulu, Oahu)
Nick's Fishmarket (Waikiki, Oahu)
Pacific'O (Lahaina, Maui)
Prince Court (Waikiki, Oahu)
Restaurant Suntory (Waikiki, Oahu)
Sea Watch (Wailea, Maui)
Sound of the Falls (Kaanapali, Maui)
Tahiti Nui (Hanalei, Kauai)

Gardens or Outdoor Seating

3660 On the Rise (Honolulu, Oahu)
Aloha Café (Kainaliu, Hawaiii)
Bali-by-the-Sea (Waikiki, Oahu)
Bamboo Restaurant (Hawi, Hawaii)
The Canoe House (Mauna Lani, Hawaii)

Casa di Amici (Kilauea, Kauai)
Cascada (Honolulu, Oahu)
Ciao Mein (Waikiki, Oahu)
Compadres Bar & Grill (Honolulu, Oahu)
Dining Room, Ritz-Carlton, The (Mauna Lani, Hawaii)
Fisherman's Landing (Kailua-Kona, Hawaii)
Gaylord's Restaurant (Lihue, Kauai)
Gerard's Restaurant (Lahaina, Maui)
House Without a Key (Waikiki, Oahu)
Hula Grill (Kaanapali, Maui)
Jameson's by the Sea (Kailua-Kona, Hawaii)
JJ's Broiler (Lihue, Kauai)
Michel's at the Colony Surf (Waikiki, Oahu)
Orchids (Waikiki, Oahu)
Pacific'O (Lahaina, Maui)
Sea Watch (Wailea, Maui)
Seasons (Wailea, Maui)
Singha Thai (Waikiki, Oahu)
Sound of the Falls (Kaanapali, Maui)
Swan Court (Kaanapali, Maui)
Trattoria Manzo (Honolulu, Oahu)
Wunderbar (Paia, Maui)

Romantic

Andrew's Restaurant (Honolulu, Oahu)
Avalon Restaurant & Bar (Lahaina, Maui)
Bali-by-the-Sea (Waikiki, Oahu)
La Bourgogne (Kailua-Kona, Hawaii)
The Canoe House (Mauna Lani, Hawaii)
Casa di Amici (Kilauea, Kauai)
Casanova Italian Restaurant & Deli (Makawao, Maui)
Cascada (Honolulu, Oahu)
David Paul's Lahaina Grill (Lahaina, Maui)
Donatoni's (Waikoloa, Hawaii)
Fisherman's Landing (Kailua-Kona, Hawaii)
Gaylord's Restaurant (Lihue, Kauai)
Golden Dragon Restaurant (Waikiki, Oahu)
The Grill Restaurant and Lounge, Ritz-Carlton (Mauna Lani, Hawaii)
Hanalei Dolphin (Hanalei, Kauai)
Hanatei (Honolulu, Oahu)
House Without a Key (Waikiki, Oahu)
Hulopoe Court and Ihilani Restaurant (Manele Bay, Lanai)
Hy's Steak House (Waikiki, Oahu)
Jameson's by the Sea (Kailua-Kona, Hawaii)
JJ's Broiler (Lihue, Kauai)
John Dominis (Honolulu, Oahu)
Keo's Thai Cuisine (Waikiki, Oahu)
Kincha (Wailea, Maui)
Kula Lodge (Kula, Maui)
La Cascata (Princeville, Kauai)
La Mer (Waikiki, Oahu)
The Lodge at Koele Dining Room (Lanai City, Lanai)
Longhi's (Lahaina, Maui)
Maile Room (Honolulu, Oahu)
Mama's Fish House (Paia, Maui)
Matteo's (Waikiki, Oahu)
Merriman's (Kamuela, Hawaii)
Michel's at the Colony Surf (Waikiki, Oahu)
Nick's Fishmarket (Waikiki, Oahu)
Old Lahaina Café (Lahaina, Maui)
Orchids (Waikiki, Oahu)
Pacific'O (Lahaina, Maui)
Plantation House (Kapalua, Maui)
Roussel's (Hilo, Hawaii)
Seasons (Wailea, Maui)
Secret The (Waikiki, Oahu)
Le Soleil (Mauna Lani, Hawaii)
Sound of the Falls (Kaanapali, Maui)
Swan Court (Kaanapali, Maui)
Waterfront (Maalaea, Maui)

Carry Out/Take Out

Aloha Café (Kainaliu, Hawaii)
Buddhist Vegetarian Restaurant (Honolulu, Oahu)
Café Pesto (Kawaihae & Hilo, Hawaii)
California Pizza Kitchen (Honolulu, Oahu)
Greek Island Taverna (Honolulu, Oahu)
Hee Hing Restaurant (Honolulu, Oahu)
Maple Garden (Honolulu, Oahu)
Ono Hawaiian Foods (Honolulu, Oahu)
Pescatore (Hilo, Hawaii)
Roy's Restaurant (Honolulu, Oahu)
Siam Thai (Wailuku, Maui)
Soontaree's Thai Restaurant (Hilo, Hawaii)
Sunset Grill (Honolulu, Oahu)
Woodlands Restaurant (Honolulu, Oahu)

Noted for Offering Light or Healthy Fare

Buddhist Vegetarian Restaurant (Honolulu, Oahu)
Café Kula (Wailea, Maui)
California Pizza Kitchen (Honolulu, Oahu)
Compadres Bar & Grill (Honolulu, Oahu)
Contemporary Café The (Honolulu, Oahu)
Edelweiss (Kamuela, Hawaii)
Kanazawa-tei (Kailua-Kona, Hawaii)
Keo's Thai Cuisine (Waikiki, Oahu)
King and I (Kapaa, Kauai)
Kona Inn (Kailua-Kona, Hawaii)
A Little Bit of Saigon (Honolulu, Oahu)
Siam Thai (Wailuku, Maui)
Singha Thai (Waikiki, Oahu)
Soontaree's Thai Restaurant (Hilo, Hawaii)
Yen King (Honolulu, Oahu)

Hotels by Island/Area

Oahu

American Hawaii Cruises (Honolulu)
Aston at the Waikiki Banyan (Waikiki)
Aston Waikiki Beach Tower (Waikiki)
Aston Waikiki Beachside Hotel (Waikiki)
Aston Waikiki Circle Hotel (Waikiki)
Colony Surf Hotel (Waikiki)
Diamond Head Beach Hotel (Waikiki)
Executive Center Hotel (Honolulu)
Halekulani Hotel (Waikiki)
Hawaii Prince Hotel (Honolulu)
Hawaiian Regent Hotel (Waikiki)
Hilton Hawaiian Villas (Waikiki)
Hotel Honolulu (Waikiki)
Hyatt Regency Waikiki (Waikiki)
Ihilani Resort & Spa (Kapolei)
Ilikai Hotel (Waikiki)
Kahala Hilton (Honolulu)
Manoa Valley Inn (Honolulu)
New Otani Kaimana Beach Hotel (Waikiki)
Outrigger Prince Kuhio Hotel (Waikiki)
Outrigger Waikiki (Waikiki)
The Reef on the Beach (Waikiki)
Royal Garden at Waikiki (Waikiki)
Royal Hawaiian Hotel (Honolulu)
Sheraton Makaha Resort & Country Club (Waianae)
Sheraton Moana Surfrider (Waikiki)
Sheraton Waikiki (Waikiki)
Turtle Bay Hilton Golf & Tennis Resort (Kahuku)
Waikiki Beachcomber Hotel (Honolulu)
Waikiki Joy Hotel (Waikiki)
Waikiki Parc Hotel (Waikiki)
Waikikian on the Beach (Waikiki)

Maui

Bloom Cottage (Kula)
Diamond Resort Hawaii (Wailea)
Ekena (Hana)
Elaine's Upcountry Guest Rooms (Kula)
Four Seasons Resort Maui (Wailea)
Grand Wailea Resort & Spa (Wailea)
The Guest House (Lahaina)
Halemanu (Kula)
Hana Kai–Maui Resort (Hana)
Hotel Hana-Maui (Hana)
Hyatt Regency Maui (Lahaina)
Kaanapali Beach Hotel (Kaanapali)
Kapalua Bay Hotel & Villas (Kapalua)
Kapalua Bay Villas (Kapalua)
Kea Lani (Wailea)
Kula Cottage (Kula)
Kula View B&B (Kula)
Lahaina Hotel (Lahaina)
Maui Inter-Continental Wailea (Wailea)
Maui Marriott (Lahaina)
Maui Prince (Makena)
Napili Kai Beach Club (Lahaina)
Pioneer Inn (Lahaina)
The Plantation Inn (Lahaina)
The Ritz-Carlton Kapalua (Kapalua)
Royal Lahaina Resort (Lahaina)
Sheraton-Maui (Lahaina)
Silver Cloud Upcountry Guest Ranch (Kula)

Stouffer Wailea Beach Resort (Wailea)
Tony's Place (Lahaina)
Wailea Condominiums (Wailea)
Westin Maui (Lahaina)
The Whaler on Kaanapali Beach (Lahaina)

Hawaii

Adrienne's Bed & Breakfast (Captain Cook)
Adrienne's Casa Del Sol Bed & Breakfast Inn (Kailua-Kona)
Aston Kona-by-the-Sea (Kailua-Kona)
Aston Royal Sea Cliff Resort (Kailua-Kona)
The Bay Club at Waikoloa Resort (Kamuela)
Carson's Volcano Cottage (Volcano)
Chalet Kilauea-Inn at Volcano (Volcano)
Dolphin Bay Hotel (Hilo)
The Dragonfly Ranch (Honaunau)
Haili House Inn (Hilo)
Hale Kukui (Kukuihaele)
Hale Ohi'a Cottages (Volcano)
Hapuna Beach Prince Hotel (Hapuna)
Hawaii Naniloa Hotel (Hilo)
Hilton Waikoloa Village (Waikoloa)
Holualoa Inn (Holualoa)
Hotel King Kamehameha's Kona Beach Hotel (Kailua-Kona)
Kamuela Inn (Kamuela)
Kanaloa at Kon (Keauhou)
Keauhou Beach Hotel (Kailua-Kona)
Kilauea Lodge (Volcano)
Kona Seaside Hotel (Kailua-Kona)
Kona Surf Resort (Kailua-Kona)
Kona Tiki Hotel (Kailua-Kona)
Kona Village Resort (Kailua-Kona)
Kona White Sands Apartment/Hotel (Kailua-Kona)
Manago Hotel (Captain Cook)
Mauna Kea Beach Hotel (South Kohala)
The Mauna Lani Bay Hotel and Bungalows (Mauna Lani)
Mauna Lani Point Condominiums (Mauna Lani)
Mauna Lani Terrace Condominiums (Kawaihae)
Morningstar Meadow (Kamuela)
My Island (Volcano)
Parker Ranch Lodge (Kamuela)
Rainforest Retreat (Keaau)
Reggie's Tropical Hideaway (Kealakekua)
Ritz-Carlton Mauna Lani (Mauna Lani)
The Royal Waikoloan (Waikoloa)
Sea Mountain-Colony One (Pahala)
Shirakawa Motel (Waiohinu)
Volcano Bed & Breakfast (Volcano)
Volcano House (Hawaii Volcanoes National Park)
Waimea Garden Cottage (Kamuela)
Waipio Treehouse (Honokaa)

Kauai

Garden Island Inn (Lihue)
Garden Isle Cottages (Koloa)
Hanalei Bay Resort/Embassy Suites Kauai (Princeville)
Hanalei Colony Resort Condominiums (Haena)
Hyatt Regency Kaua (Koloa)
Kaha Lan (Kapaa)
Kauai Coconut Beach Resort (Kapaa)
Kauai Resort Hotel (Kapaa)
Kauai Sands Hotel (Kapaa)
Kiahuna Plantation (Koloa)
Kokee Lodge (Kokee State Park)
Koloa Landing Cottages (Koloa)
Lanikai Condominiums (Kapaa)
Outrigger Kauai Beach (Lihue)
Pali Ke Kua (Princeville)
Poipu Kai Resort Condominiums & Villas (Koloa)
Poipu Kapili Condominiums (Koloa)
Princeville Hotel (Princeville)
Waimea Plantation Cottages (Waimea)
Whaler's Cove at Poipu (Koloa)

Molokai

Colony's Kaluakoi Hotel and Golf Club (Maunaloa)
Honomuni House (Kaunakakai)
Hotel Molokai (Kaunakakai)
Kaluakoi Villas (Maunaloa)
Kamalo Plantation (Kaunakakai
Ke Nani Kai Resort (Maunaloa)
Molokai Shores (Kaunakakai)
Paniolo Hale (Maunaloa)
Pau Hana Inn (Kaunakakai)
Wavecrest Resort (Kaunakakai)

Lanai

Hotel Lanai (Lanai City)
The Lodge at Koel (Lanai City)
The Manele Bay Hotel (Manele Bay)

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MADE IN HAWAII PRODUCTS

More Than Just Pineapples

Aloha from Hawaii, the 50th state, home of macadamia nut orchards, pineapple fields and some of the top clothing designers in the U.S.

Surprised? We won't stop there...add to this an impressive array of island products, from surfboards and ceramics to jams and wood carvings and you'll have a suitcase full of items to take home when you visit us.

In recent years, Hawaii products have reached a new level of sophistication in meeting expectations of visitors and residents alike. Today's hottest swimwear, *Xcel*, and *Soleil*, has been developed to meet customer demands, reflecting the changing needs of active sports enthusiasts everywhere.

And the trend seems likely to continue.

For instance, did you know that First Lady Hillary Rodham Clinton owns two dress ensembles by island designer Ann Namba? And would you have guessed that Hawaii teriyaki sauce mix has been shipped as far as Luxembourg and Germany, and that its popularity is growing in the Netherlands as well?

The range of Hawaii products and gift items spans many generations and interests.

For example, you may want to curl up and read by the fire when you're back home. But don't forget to notice the fine selection of Hawaii books, all published locally, while you're here. Children's best-sellers are sure to be a hit with grandchildren. And for history lovers, titles such as a *Shoal of Time* and *To Steal a Kingdom* will be treasured additions to home libraries.

If there's a rainy day, remember your tropical print umbrella, by Hawaii's own Tropical J's. Under the bright flower print, the sky is guaranteed not to look so gray.

Wood bowls skillfully turned by master craftsman Jerry Kermode make handsome gifts for special occasions. Treat yourself to one. The bowls, in unique island woods, will bring a magic touch to the most elegant home.

And for those interested in traditional Hawaiian crafts, look for the feather-work leis and hat bands of MaryLou Kekuewa. The woven baskets of Patrick Horimoto delight the eye, as much as the quilted pillows and wall hangings of Elizabeth Akana, based on design used in the 1800s.

Food items, such as Hawaii's very special Kona coffee, are worth sampling and taking home. Enjoy locally made guava jam on your morning toast and pack some in your suitcase.

Hawaii, as you will soon discover, is much more than pineapples and muumuus.

Hawaiian Fishes

Ordering fish in a Hawaiian restaurant can be akin to sailing into uncharted waters. All those strange names can have a numbing effect on the brain, so we've produced this simple guide to make sure that your palate doesn't suffer. We're only including the most popular, so don't look for the likes of hapuu or oio, please. All are saltwater fish.

AHI - Here's one Hawaiian fish that has made it onto Mainland restaurant menus, along with mahi mahi. Usually served grilled, a yellowtail tuna can weigh up to 300 pounds. The red, firm flesh is also delicious as sushi.

AKU - This is another type of tuna. Much smaller than the yellowtail, it averages around twenty pounds.

AKULE - In Hawaii, the bigeye scad has to be over seven inches to be called akule. Those in the five-to-seven-inch range are known as *maau*, while those that are up to five inches are referred to as *halalu*.

HAPU'UPU'U - This deepwater bottom fish is only known to occur in the Hawaiian Islands. Most *hapa'upu'u*, also called grouper or sea bass, seen in the market are black, but are noted for there clear white delicate tasting flesh.

HEBI - With its amber-colored flesh and its mild flavor, this billfish, commonly known as short bill spearfish because its bill is almost nonexistent, is caught in Hawaiian waters.

KAJIKI - Commonly known as Pacific blue marlin, the Hawaiian name applied to all marlin species caught in Hawaii. However, this particular marlin is larger in size, has a heavier bill and rougher, prey skin.

MAHI MAHI - You might just remember this as the world's most delicious fish, or be horrified by the translation as dolphin. No, it's not the same dolphin that we all know and love, and, yes, it is the tastiest fish in the world, thank you.

MONCHONG - Monchong is a deep water fish that is rapidly gaining popularity in Hawaii. Declared by most professional chefs as a fish with special appeal, monchong's flesh is firm with moderate flavor and a high fat content well-suited for broiling.

NAIRAGI - Nairagi is a member of the marlin family and is often referred to as striped marlin, barred marlin and *a'u*, its Hawaiian name. However, it is the finest-eating of all marlin species because of its tender flesh.

ONAGA - Occasionally seen on island menus, the onaga is none other than the ubiquitous red snapper. The average size is about four pounds.

ONO - Some folks love the flavor of the six-foot-long wahoo, but all others can say is watch out for the numerous bones. It's a great fish for display cooking.

OPAH - Opah is also called moonfish because of its large, round profile consisting of four types of flesh, each a different color. Each of these four types of flesh cook to white.

OPAKAPAKA - Did you realize that besides the red snapper, there is also a blue snapper? This delicious fish is usually served in filets.

SHUTOME - Shutome is the popular name for swordfish caught in the pristine waters surrounding Hawaii. It is a moderately lean fish with a mild, yet distinct taste and an ideal texture. Also called broad-billed swordfish, broadbill, true swordfish, or by its Hawaiian name, *A'u Ku*.

TOMBO - Tombo is the name for tuna from Hawaii that is called albacore elsewhere. The light pink flesh is the lightest and mildest in flavor of all tunas.

UKU - Commonly known as grey snapper or jobfish, this snapper's popularity may be due to its summertime availability that is out of season for other snappers.

ULUA - You probably know him best as jack crevalle, but in Hawaii this tasty jack goes by a different name. The young fish is called *papio*.

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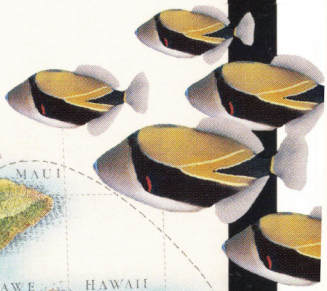

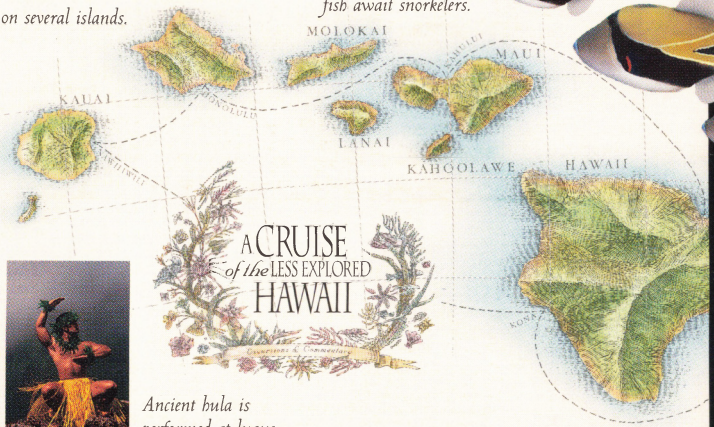

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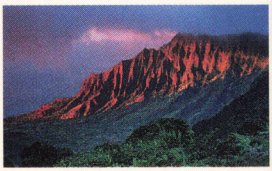

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